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Issue 204
November 2015

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Welcome to...

46



Our main cover image this month comes from Hannah Collison and Lynn Crees-Glendingning and their lovely bauble cake. Turn to page 46 to find out more.



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CAKE KIT BASICS

- Sugarpaste
- Buttercream
- Royal icing
- Flower paste
- Modelling paste
- Assorted dusting colours
- Assorted paste colours
- Edible glue
- Icing sugar
- Cornflour for dusting
- Modelling tools
- Smoothers
- Palette knives
- Paintbrushes
- Non-stick rolling pins
- Non-stick work board

Cake

CRAFT & DECORATION

November issue



Here we are with the start of the Christmas build up and we're delighted to bring **sensational, sparkly and shimmering ideas** to grace holiday tea tables and a luxury gold leaf wedding cake from new contributor, Hayley Wisken, Cake International Best in Show Winner, in plenty of time for you to create them.

On page 14 we have an **early Christmas present** for you and we have part two of Sylvia Elba's **new wafer paper techniques**, a flying lovebird. We also showcase the WI Centenary and three exciting new sugarcraft collaborations.

We're really looking forward to Cake International at the NEC in early November and hope you've taken advantage of the discounted 'early bird' ticket offer (you have until 5pm on Monday 2nd November so there's still plenty of time). It's a great place to get all your cake decorating supplies and there will be around a thousand entries into the various cake decorating classes as well as demonstrations from stars of our wonderful, **creative cake decorating world**.

Don't miss out on all the **great content** to come in our magazine by taking out a subscription, you can save money and receive two lovely Christmas themed moulds from Katy Sue Designs.

Enjoy this **feature packed issue** and do come and say 'Hi' to us all on the magazine stand at the NEC.

Julie

Julie Askew Editor
editor@cake-craft.com
 Tel: 02476 738846

6

Festive Postbox
 Turn to page 6
 to see how this
 fantastic cake
 was made.



Our step-by-step tutorials are graded by difficulty to help you choose the one perfectly suited to your level





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INGREDIENTS

for the November issue

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worth of prizes to be won

In this issue

12 Market Place

All the latest products and news from the cake world, along with fabulous giveaways.

14 Exclusive offer from Shesto

Don't miss the chance to own an amazing airbrush complete with full accessory kit.

33 Air Cadets and Battle of Britain

Read why Heather Bicknell is creating a special cake for display at Cake International, NEC.

34 Demonstrating

Mandy Strahand tells us about demonstrating at Cake International for the first time.

36 A Walk on the Wild Side

Be inspired by jaw-dropping stylish sugar shoes from all over the world.

50 Recommended Reads

Settle down with a cup of tea and the books we suggest you add to your library this month.

54 Penny Dreadful

Add a touch of horror and a pinch of dark gothic gore to your Halloween celebrations!

59 Cake Craft Guide Subscriptions

Subscribe to 100 pages of glorious inspiration four times a year.



66 Bakers Unite to Fight!

A taster of the sculpted 3D endangered wild animal cakes that will be at this year's Cake International.

69 Women's Institute Centenary

The Great British Menu and a Buckingham Palace Garden Party are just part of the celebrations.

81 In December's Issue

Fabulous and exciting Christmas cakes.

11 Subscribe today and you will get...

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56



16



20



24



28



42

18 Exclusive tutorials

6 Festive Postbox

Practice your airbrushing and modelling skills with this great tutorial.

16 Lovebird Wedding Cake

In part 2 discover how wafer paper can be crafted into a pretty lovebird.

20 Sugar Flowers For Beginners

Learn veining, dusting and how to make stunning stamen centered Christmas roses.

24 White Tower Christmas Cake

Use trendsetting wafer paper and gold accents to create a stunning Christmas cake design.

28 Luxury Gold Leaf Christmas Wedding Cake

Best in Show winner Hayley Wisken, showcases delicate piped string and gold work techniques on her wedding cake.

38 Shoe Celebration

Create an avant-garde easily adaptable, lifelike strappy sandal sugar model.

42 White and Gold Christmas

On trend burlap and elegant flowers give exquisite sophistication to this inspired cake.

46 Sugarcraft Masterclass

Discover the delights of bas relief and piping techniques on a spectacular Regency Bauble Christmas cake.

52 Christmas Baubles

Our festive subscription offer:

- decorated cookies • cupcakes • cakes.

56 Owl always love you!

Easy sugar layering techniques are used to make this fun Christmas cake.

60 Sugar Skills School

Silicone Moulds, how to use commercial moulds, and make your own, to obtain truly inspiring results.

70 Cake Boutique

Tracey Mann shows how to make a versatile chocolate champagne bottle celebration cake.

72 Pâtisserie

- Mouthwatering Clementine Shortbread
- Buche de Noel • Stollen Bites to bake.

76 Cake Savvy

Easily work out how much ribbon you need for boards and cakes with this handy chart.



Festive Post Box

RICE KRISPY TREAT (RKT) RECIPE

Ingredients

rice crispy cereal 320g
marshmallows 400g

Method

Melt the marshmallows in the microwave, once completely melted mix in all the rice crisps.

You will need

Consumables

- cake 18 x 20cm (7 x 8in) tall covered in red sugarpaste
- cake board 30cm (12in)
- cake card 20cm (8in)
- rkt - see recipe
- ganache
- sugarpaste red, black
- flower paste white
- modelling paste white
- modelling chocolate (Vera Miklas)
- petal dust mushroom, orange, red, nutkin brown
- edible paint gold, black
- airbrush colour dark green, black
- confectioners spray glaze
- piping gel
- posy picks
- wires black, green 24 gauge
- wire green 22 gauge
- wire 18 gauge
- florist tape brown
- dowels
- ribbon

Tools

- airbrush
- celboard (CelCakes)
- palette knife
- ribbon cutter (FMM)
- bird mould (FPC)
- holly leaf cutter
- flexi smoothers
- paintbrushes
- wire cutters
- letter cutters or mould
- dusting brushes
- paint palette



1 Make RKT as per recipe. Line a 25cm round tin with parchment paper and press the RKT inside, leave to cool. Remove RKT from the tin once it has set, place on to a 20cm cake card.



2 Carve the RKT into a dome shape by carefully cutting away the sides at a slant to create a dome no less than 23cm diameter.



3 Cover the RKT in ganache and chill, if necessary give a second coat of ganache to achieve a smooth finish.



4 Cover the dome with red sugarpaste. Use a flexi smoother to smooth out the top.



5 For the letterbox roll out some black sugarpaste and cut a strip using a ribbon cutter.



6 Carefully attach the strip to the cake using edible glue to represent the letterbox inside.



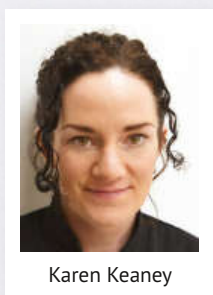
7 Roll out some red sugarpaste and cut three strips to create the surround of the letterbox and a fourth strip a little wider than the previous three.



8 Attach the three thinner strips around the letterbox, one along the bottom and two on the sides, trim off any excess. Insert some cocktail sticks at an angle just above the black sugarpaste.



9 Using edible glue attach the fourth wider strip of red sugarpaste allowing it to rest on the cocktail sticks.
NOTE: make sure that when the cake is cut that the cocktail sticks are removed.



Karen Keaney

The iconic red post box is synonymous with the festive season as people fill them with greeting cards for friends and loved ones all over the world. They are seen on countless cards and festive images so why not make it the centrepiece cake this holiday season, with a sprinkling of snow, a sprig of holly and two happy little robins to give it a truly festive appeal.





10 Insert dowels into the cake and attach the dome on top of the cake using some ganache and ensuring it sits centrally on the cake.



11 Cut a black and red strip, long enough to go around the bottom of the cake. The black strip should be half the width of the red strip. Attach the red strip to the bottom of the cake first, then attach the black strip using edible glue.



12 Using an airbrush filled with black airbrush colour, shade around the edges of the letterbox, the edge of the dome and along the bottom rim. Once this has dried spray the post box with confectioners glaze.



13 Use a letter mould or tappits to mould the letters 'POST' using black sugarpaste and attach the letters under the letterbox and paint with gold edible paint.



14 Attach the ribbon to the board and paint the board with some piping gel then cover the board with icing sugar.



15 Sprinkle some icing sugar on top of the post box and letterbox to create a wintry scene.



16 Robins Fill the two bird mould cavities with white modelling paste. Leave to harden for a while or pop into the freezer for ten minutes before removing.

Top Tips

- Personalise this cake by adding a couple of envelopes with the recipient's name on using wafer paper and edible pens.
- Confectioners glaze adds great shine to projects but be careful not to overspray as it does have a yellow tinge to it.
- Make edible paint by adding lemon extract or clear alcohol such as vodka to petal dust or gel colours.
- Coating hands in vegetable oil or fat will prevent the RKT sticking to them.



17 Once the two parts are dry enough to be handled glue together using edible glue.



18 Fill the wing cavities with modelling paste, carefully trimming away any excess paste. Remove wings from mould and attach using edible glue. Leave to dry for several hours on a foam pad.



19 For the robin's legs cut eight pieces of 24g black florist wire and two pieces of 18g wire all 5cm in length.



20 Using brown florist tape, tape the wires together leaving 1cm wire untaped at the bottom, this will be the robin's feet and the thicker wire will anchor it to the cake.



21 Flatten out the four black wires, three to the front and one to the back and insert the green wires into a dummy. Put a little edible glue on top of the legs and gently push the robin on to the legs.



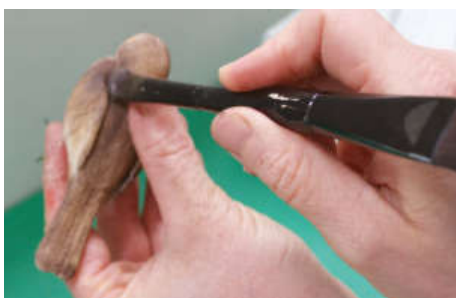
22 Use a little modelling chocolate to slightly enlarge the beak.



23 Dust the robin's underbelly, wings and back using mushroom petal dust.



24 Dust the robin's red breast and face using a mix of orange and red petal dust.



25 Dust between the wings and over the back with nutkin brown petal dust.



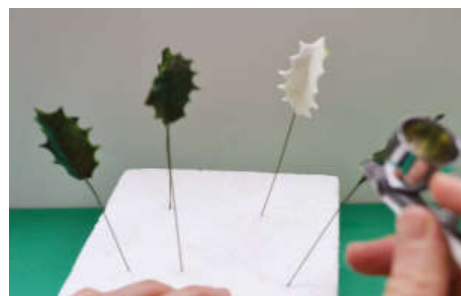
26 Paint the robin's eyes and beak using black edible paint.



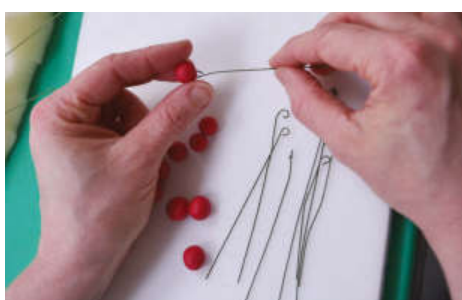
27 Roll out some white flower paste on to a celboard and cut out four holly leaves using a holly leaf cutter.



28 Insert a 22g wire along the central ridge in each leaf. Move the edges slightly and allow to dry. Leave to dry.



29 Using an airbrush and dark green airbrush colour, spray the holly leaves green. Once dry spray with confectioners glaze.



30 Cut 12 lengths of green 24g wire and hook one end. Make 12 red sugarpaste + cmc balls. Paint the hook with edible glue and insert one into each of the red balls, leave to dry. Once dry spray with confectioners glaze.



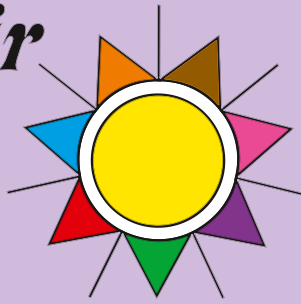
31 Bunch six berries together with two leaves and tape together using brown florist tape, then add the rest of the berries and leaves taping all together.



32 Put some posy picks into the top of the cake and arrange the robins and holly on top.



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Colours



14 Matt Airbrush colours



6 New Glitter Airbrush colours

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Market Place

Our 'Market Place' is open to give you great information about exciting products which will add to your cake decorating skills and often make it easier to produce those really perfect 'stand out' cakes for family, friends and customers. Take this fantastic opportunity to win the goodies on offer!

Cake Online Competition – £130 of Wafer Paper from Fabriliquid to win

Fabriliquid® is a brand new cake decorating product, designed to revolutionize the way we use wafer paper and cake lace. Fabriliquid® was invented by SELba to help you get creative with wafer paper.

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SELba LTD is giving away Fabriliquid® and a range of wafer paper worth over £130 to five lucky winners.

To enter this month's competition all you need to do is go to www.cake-craft.com and click on 'This Month's Competition'.

The closing date for this competition is 3rd November.



value £780

Christmas Giveaway Gifts



Karen's Edible Cake Lace is proud to announce their New Range.

Edible Cake lace is a new and unique concept for cake makers and decorators to create beautiful and delicate lace patterns by using a combination of Edible Cake Lace mixes & premixes and specially designed delicate lace mats.

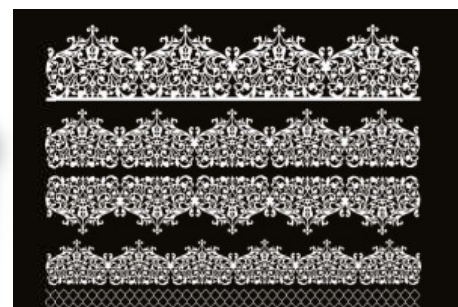
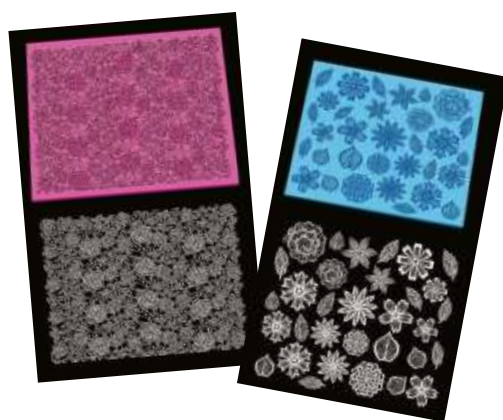
Edible Cake Lace is very easy to use and creates beautiful and delicate patterns in under 20 minutes, allowing cake decorators to spend less time creating authentic and intricate designs with ease.

From novice to professional, the hobbyist and anyone in between - there is bound to be something here for you.

Their Lace Mats prices range from £7.99 - 18.99 and Edible Cake Lace Mix and Premix prices range from £ 8.99 - 14.99 www.ediblecakelace.co.uk and www.cakedecopen.co.uk

Cake Craft magazine reader's and subscribers can get a 30% discount by quoting -code CCN30 when placing an order, which we will be doing here in the office!

Edible Cake Lace Mix and Premix are now available in stunning ready-made colours of White, Silver, Gold and Victorian Pearl White. Their NEW 3D high definition mat designs are Rose Fabric, Floral Fantasy, Edible Glass Panel, Arabic Mesh, Moroccan Mesh, Alligator Mesh, Bridal Veil, Hessian (Burlap), Chanel, Sophia, Rose Garland and Serenity.



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On pages 24-27 multi award winning Japanese sugarcraft artist Yoshiko Tsuda shows just how versatile Orchard Products (OP) cutters and tools are on her stunning White Tower Christmas Cake, a truly spectacular centrepiece for your Christmas table. British made OP Sugarcraft cutters are designed to last and are made from long lasting non-stick materials which meet all the appropriate FDA and EEC regulations for food contact materials.



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Alongside these shopping treats, there will be a terrific programme of talks and demonstrations in their Christmas Lifestyle Theatres that will inspire you on everything from festive cooking to creative wrapping.

Read more at www.countrylivingfair.com

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London – 11-15 November

Glasgow – 19-22 November

Harrogate – 3-6 December



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Frosty Blue



Christmas



Halloween



Edible Glitter Mixes

Our new Edible Glitter mixes are made from colour combinations that work great together! Each combination has been considered so they produce excellent results and make your life easier. Should you want to create a childrens movie themed cake, seasonal cakes or fantasy steampunk cakes, there are 10 new glitter combinations, ready-to-use, straight from the pot!



10 New Glitter Mixes



Lovebird Wedding Cake Part 2

Last month Sylvia showed how to make the beautiful wafer paper peony and lace cake sides. Now you can learn how to create a delicate wafer paper bird using the latest great techniques.

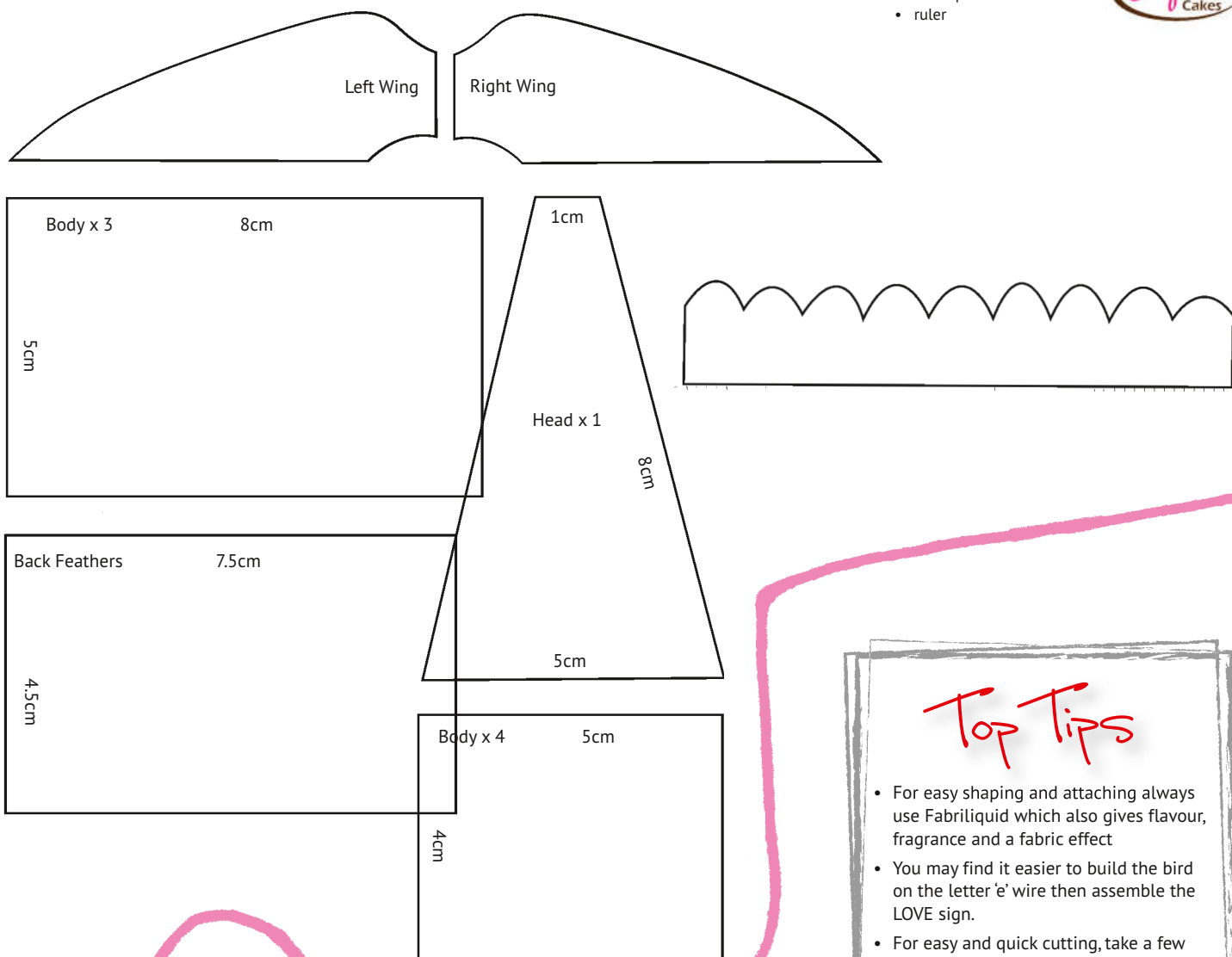
You will need

Consumables

- fabriliquid ® (Cutiful Cakes)
- white wafer paper sheets (Cutiful Cakes)
- white sugar pearls

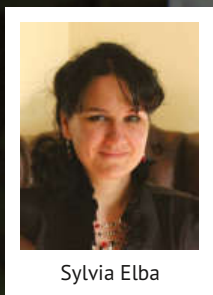
Tools

- 1 cake dummy
- florist wire 2 x 18 gauge
- florist tape green
- scissors small, large
- feather veiner, mould 7.5 x 2cm
- plastic painting palette
- small paintbrush
- ruler



Top Tips

- For easy shaping and attaching always use Fabriliquid which also gives flavour, fragrance and a fabric effect
- You may find it easier to build the bird on the letter 'e' wire then assemble the LOVE sign.
- For easy and quick cutting, take a few sheets and cut out the shapes at the same time.
- To give dimension and realistic look, lift the small feathers up with a skewer.
- Put feathers on the belly before attaching the wings.

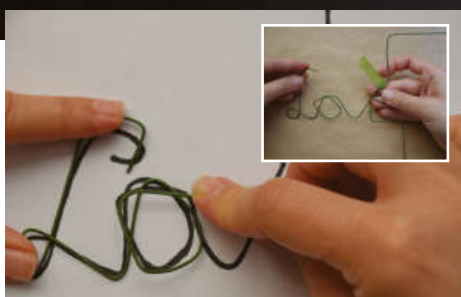


Sylvia Elba



WAFER PAPER PIECES

Body	3 pieces 8 x 5cm
Body	4 pieces 4 x 5cm
Head	1 piece 5 x 8 x 1cm trapezium shape
Back Feathers	5 pieces of 7.5 x 4.5cm
Back Feathers	5cm rectangles
Wings	24 x 7cm



1 LOVE sign Print out the template and place it on the table. Take one 18g wire and bend the wire by following the letter 'e' lines on the template.



2 Lovebirds beak Place the Love sign in the cake dummy. Spray Fabriliquid on a piece of 8 x 5cm long wafer paper. Roll an 8 x 5cm rectangle piece of wafer paper tightly on to the wire to secure the paper.



3 Roll another 8 x 5cm rectangle piece on to the wire to shape the bird's beak.

Wafer Paper



4 Continuously roll the 8 x 5cm and 4 x 5cm pieces on the wire until the desired shape is achieved for the body.



5 Take the 5 x 8 x 1cm trapezium and apply Fabriliquid. Place the wafer paper piece on the head of the bird with the 1cm side towards the bird's beak. The 5cm side will go towards the body part. Then cut off the excess paper.



6 Pour Fabriliquid into the plastic painting palette. Cut a small indentation on both sides for the eyes with scissors. Apply Fabriliquid in the eye sockets and insert a sugar pearl.



7 To make the back feathers, apply Fabriliquid on a 7.5 x 4.5cm rectangle wafer paper piece,



8 Repeat the same process with the remaining pieces. Take them out from the mould and allow to dry for a few seconds.



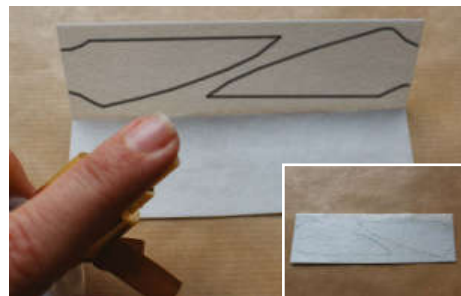
9 Cut into feather shapes and trim the sides of the feather to make them more realistic. Repeat the same process with the remaining feathers. Cut the ends off the feathers.



10 Apply Fabriliquid to the bird's back with a brush and put the feathers on one by one.



11 Cut out the little feathers and trim them. Apply Fabriliquid on to the bird's back and attach the feathers to it.



12 Fold the 24 x 7cm piece of wafer paper in half lengthways, draw on the shape of the wings. Open the wafer paper and apply Fabriliquid to the surface then close it. The liquid will glue the pieces together.



13 Cut out the wings with scissors and put the small feathers on them by applying Fabriliquid. Afterwards cut off the excess feathers.



14 Apply Fabriliquid to the back of the wings and bend them in an L shape, 1cm apart from the side. This will make it easier to attach to the body part. From this point shape the wings as desired.



15 Attach the wings to the body, using Fabriliquid and hold them by hand for a few seconds until they are stuck on. For final touches, attach some individual feathers to the head and neck of the bird.

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Christmas Rose

In this penultimate part of our beginner's series on sugar flower making, learn how to increase your skills and create realistic stamen centred Christmas roses.



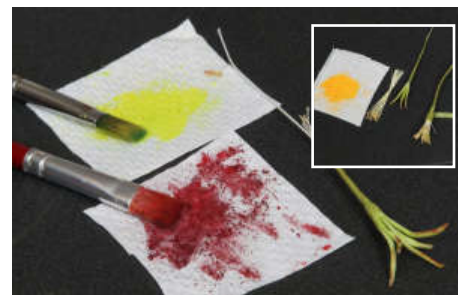
Ulla Netzbund



1 Pistil Take a very small ball of green paste and roll the ball on to a 33g wire for around 2.5cm finishing with a sharp point. Make five of these and bind them together with quarter width tape.

Top Tips

- Leave the stamens long by just cutting the tips off at the other end. Leaving them too short makes it difficult to place them around the stigma. Place the stamens around the stigma and bind with quarter width tape. Cut off any excess stamen threads.
- Try to keep the stamen centre fairly slim so that it will be easier to fit the daisy shape behind it.



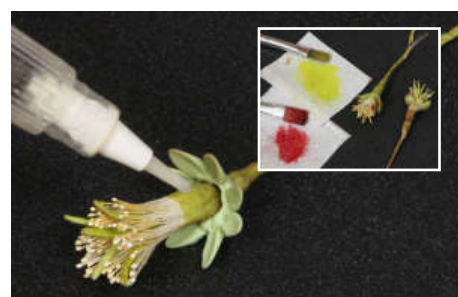
2 Colour the stigma with vine green and add aubergine/ruby combined to the tips. Bend the tips over before the paste is too dry. Dust the tips of a whole bunch of stamens with lemon petal dust.



4 Flower Roll out green paste leaving a little bump in the centre. Cut it out with the daisy cutter.



5 Place the daisy on to a mat and elongate each petal. With the broad end of the dresden tool press into the centre of each petal to slightly cup it. With a small celstick make a hole in the centre.



6 Secure the daisy shape behind the stamen centre. Neaten the base of the paste on to the stem. Dust daisy with vine green and add aubergine/ruby mixture to the tips.

Editor's Comment In reality the actual Christmas rose flower is this part.



8 Sepals Roll out white paste and lay a 30g wire over it. Fold the paste over and re-roll. Cut out with the Christmas rose cutter.

TECHNIQUES

- Think of the sepals as a clock face.
- Place one sepal at ten o'clock and one at two o'clock and bind in with third width tape.
- Place the third sepal at twelve o'clock sitting in between and behind the first and second sepal.
- Place sepal four at five o'clock and sepal five at seven o'clock.



9 Vein the sepal in the Christmas rose veiner. Place the sepal on a sponge. With a ball tool gently indent the centre. Bring the tip to a little point and secure firmly to the wire. Make five.



Christmas roses are generally white tinged with green but they also grow in various shades of green, pink and deep red.

You will need

Basic Kit

Essentials for your basic sugar flower making kit. We are adding to this kit as we proceed through the series.

Tools

- work board
- small rolling pin
- a little muslin bag filled with cornflour
- sponge pad
- soft pad
- dresden tool
- ball tool
- wire cutters
- fine bladed palette knife
- fine sharp scissors
- sharp curved small scissors

- craft knife
- cranked tweezers
- wire cutters
- celstick small, medium (CelCakes)
- dusting brushes
- small and flat paintbrushes
- porcelain friller (Holly Products)
- plain cutting wheel (PME)
- dresden tool
- dimpled sponge
- darning needle or scriber tool
- wooden dowel
- non toxic glue

Consumables

- florist wires assorted
- florist tape assorted
- cocktail sticks

- confectioners glaze
- isopropyl alcohol or gin or vodka
- strong sugar glue or egg white
- fine semolina

Needed for this project

- cutter Christmas rose 282 (TT)
- cutter Australian rose 351 (TT)
- cutter daisy 106 (TT)
- cupped Christmas rose veiner (Squires Kitchen)
- hellebore leaf veiner (ADV)
- very fine white seedhead stamens
- spray glaze-Fabulo (A Piece of Cake) or Artshops
- flower paste white, green (A Piece of Cake)
- petal dusts lemon, ruby, aubergine, forest green, foliage green (Sugarflair)
- petal dust vine green (Squires Kitchen)



10 Colour the sepals with a mixture of aubergine and ruby dust. Attach the sepals to the flower centre.



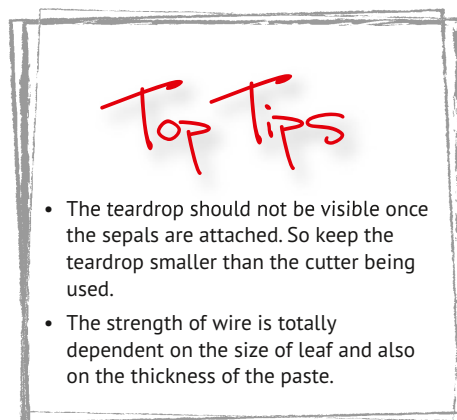
11 Tiny buds Tape a 28g wire with third width tape and cut into five sections. Hook the end and insert into a teardrop of paste. Secure firmly. Using finger and thumb, press out three lobes until very fine.



12 Twist the sepals around into a spiral shape.



13 Large buds Tape a whole length of 28g wire and cut it into five to six portions and hook each piece. Form a ball of paste and shape it into a teardrop.



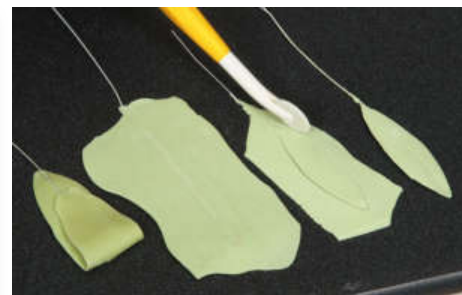
14 Cut out five shapes with the Australian rose cutter, thin the edges and vein them in the Christmas rose veiner.



15 Attach two sepals opposite each other and the other three in between and around. Dust all buds with the aubergine/ruby mixture.

SERRATED LEAF KNOW HOW

Roll out paste and cut out leaves freehand using the plain cutting wheel. One large leaf, two slightly smaller ones either side and finally two smaller ones will be needed. The leaves directly behind the flowers and buds can be small single ones.



17 Leaves Roll out some green paste and lay a 28g wire over the paste. Fold the paste over and re-roll being careful not to expose the wire.



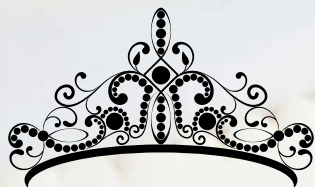
18 Vein the leaves in the Christmas rose leaf veiner. With small sharp scissors make little nicks to the sides of the leaves.



19 Take the largest leaf and bind a 24g wire behind it to strengthen the stem with third width tape. Add two smaller ones and two more again a size smaller.



20 Dust the upper sides of the leaves with forest green and then both sides with foliage green. Overdust both sides with a little vine green. Add a little aubergine/ruby mixture to the tips and sides of the leaves. Spray glaze.



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White Tower Christmas Cake

You will need

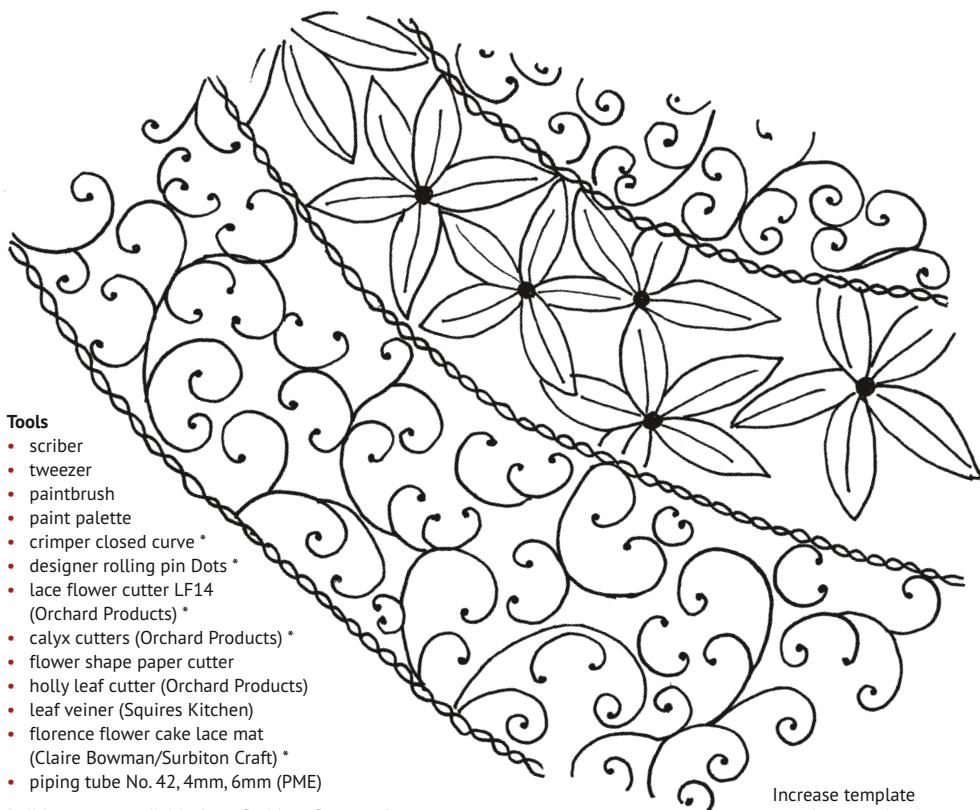
Consumables

- cone shape cake top 2.5cm (1in) base 15cm (6in) x 30cm (12in) height
- round vanilla sponge 9 different size cakes; 2.5, 4, 5, 6, 8, 10, 12, 13, 15cm (1, 1½, 2, 2¼, 3, 4, 4¾, 5, 5in)
- round board 25cm (10in)
- round disc 5cm (2in)
- sugarpaste 1kg (2lb 2oz) white
- flower paste 100g (3½oz) (sugarpaste 100g and ¼tsp of CMC)
- royal icing 100g (3½oz)
- sk flexi-ice instant mix 50g (2oz) *
- liquid food colour old gold (Sugarflair)
- food colour gold shimmer airbrush colour (Lucks Food Decorating Company) *
- dust food colour fairy sparkles dust ice white, lustre metallic dust light gold, gold (Squires Kitchen)
- gold sparkles lustre powder (Deco Relief Lustre Colours) *
- white pearl (Sugarflair) *
- rejuvenator
- wafer paper *
- edible gold sequins *
- sanding sugar white, gold *
- golden pearls *
- 26g golden floral wire (Orchard Products) *
- 7mm organza ribbon, satin ribbon, cord tape

Tools

- scribe
- tweezers
- paintbrush
- paint palette
- crimper closed curve *
- designer rolling pin Dots *
- lace flower cutter LF14 (Orchard Products) *
- calyx cutters (Orchard Products) *
- flower shape paper cutter
- holly leaf cutter (Orchard Products)
- leaf veiner (Squires Kitchen)
- florence flower cake lace mat (Claire Bowman/Surbiton Craft) *
- piping tube No. 42, 4mm, 6mm (PME)

* all items are available from Surbiton Sugarcraft



Increase template to suit your cake size



1 Roll out white sugarpaste and emboss the pattern with designer rolling pin. Cover the board. Whilst the paste is soft, crimp the edge using a crimper. Dust fairy sparkle dust all over the board. Leave to dry.



2 Cover the small round disc (spacer) with sugarpaste and allow to dry. Once it is dry, stick in the centre of the board with royal icing. Colour the royal icing with old gold. Pipe shells using rope tube around the spacer.



3 Layer the 9 sponges with buttercream to achieve 30cm. in height. Apply thin crumb coat of buttercream to make a tower shape and refrigerate until firm. Cover the cake with white sugarpaste. Leave to dry.



4 Using the ribbon, mark out the line on the cake with a scribe for the rope decoration and also divide four parts to decorate. Mark out the guide for the stringwork at the bottom of the cake.



5 Draw the pattern on the parchment paper. Place it on the cake and prick through the paper to mark out the pattern using a scribe.



6 Top Star Piece Roll out white flower paste and cut out 2 lace flowers with the 80mm lace flower cutter. Leave in the flower tray to give a curved shape.

Looking for a unique cake for Christmas? Using embossing, piping, wafer paper and gold painting skills this stunning conical display with fantasy flowers and cake lace leaves is a great way to awe family and friends this festive season.



Yoshiko Tsuda





7 Make a hook on 26g gold wire and insert a small ball of flower paste to make a small lollipop stick and leave it dry. Paint gold both sides of two stars and lollipop head. Allow to dry.



8 Paint edible glue to the inner and outer edge of the star and apply the gold sanding sugar to the glue. Allow the glue and the sugar to set. Pipe a small dot in the centre of star and sprinkle on some golden sequins.



9 Sandwich the lollipop stick with two stars and stick together with royal icing. Leave it to dry.



10 Edible Lace Make edible lace with cake lace maker compound following the instructions. Once the lace mix is made, spread it on to the mat and clean away any excess mix with damp cloth. Leave to air dry overnight.

NOTES

- To spread the lace mixture thoroughly, spread the mixture backwards and forwards, and side to side over the mat. To quick dry, you can put the filled mat into an oven with a low temperature.
- The pearls can be made in advance, with left over sugarpaste and cmc powder. When completely dry they can be stored in an airtight container.
- To pipe the same length and same curve move sideways from dot to dot. Always keep a damp paintbrush handy to clean up the line.



11 Remove the lace from the mat, turn the mat upside down on the parchment paper. Gently hold the lace and pull away the mat little by little until all the lace has been released. Dust with fairy sparkle and apply



12 Golden pearls and white pearls Cut out circles with plain piping tubes from 3mm thick flower paste. Roll circles into ball shapes. Place in a bowl filled with gold dust or pearl dust. Spin to ensure the pearls are completely dusted. Leave to dry.



13 Flower pattern Pipe a single line of soft peak royal icing following the marks to create petal design. As soon as one petal is piped sprinkle sanding sugar on to the royal icing. Continue this process to make the flower pattern.



14 Scrolls Pipe scrolls of soft peak royal icing following the marks created previously and leave them dry. Pipe in additional flourishes to complete the pattern.



15 Rope Pipe shells of stiff peak old gold royal icing using rope piping tip all the way up to the top of the cake.



16 Painting Once all the scrolls and rope are dry, add rejuvenator to gold dust and use a paintbrush (fine brush for the scrolls and flat brush for the rope) to paint them with.



17 Poinsettia Roll out white flower paste and cut six different sized flowers using calyx cutters. Thin the edges with a balling tool. Vein with a leaf veiner and dry. Leave in a flower tray to give a curved shape. Make about 20 in different sizes.



18 Once flowers are dry, add rejuvenator to gold dust and use a fine paintbrush to paint the edge of the flowers. Allow to dry.



19 Place two or three flowers on top of each other and stick together with royal icing. Pipe dot at the centre of the flower and sprinkle on tiny golden pearls. Allow to set.



20 **Holly Leaves** Roll out white flower paste and cut out holly leaves with the largest holly leaf cutter in the set. Soften the edges with a ball tool. Vein with a leaf veiner and dry on a sponge to give movement.



21 **Wafer flowers** Cut the wafer paper into small pieces and cut out the flowers using a paper cutter. Gently brush golden paint colour on the edge of the petals. Leave these on a sponge to give curved shape.



22 Once the wafer flowers get nice curves, stick four of them together using a damp paintbrush.



23 Stick wafer flowers around the spacer of the board with royal icing. Stick cake on the spacer with royal icing. Allow to set.



24 Stick the poinsettias on the cake with royal icing. Stick the wafer flowers on the cake and the boards with royal icing.



25 Pipe the stringwork scallops following the marks made previously skipping one mark all around the cake. Then pipe same length of scallops from the point which was skipped previously to the next skipped point.



26 Continue piping the stringwork pattern to give 4 rows of loops. Carefully stick holly leaves on the joint of the stringwork with royal icing and also on the board.



27 Gently stick golden pearls on the holly leaves with royal icing using tweezers. Don't do this with your fingers in case you damage the stringwork.



28 Stick white pearls on the centre of the piped flower on the cake and also on the joins of the first string scallops.



29 Carefully attach the star piece on the top of the cake using tweezers.



Luxury Gold Leaf Christmas Wedding



Hayley Wisken

This trendsetting, luxurious, gold leaf decorated cake incorporates a variety of techniques like royal iced run outs, stringwork mesh and gold leaf embellishing and is ideal for a festive wedding. Downsize a little and it becomes a family Christmas Cake of distinction. Celebrate in style!



Top Tips

- Always make extra run outs to allow for breakages as they are very fragile.
- The gold leaf can be patched up using a dry sable brush.

You will need

Consumables

- round cakes 15, 20, 25cm x 7.5cm (6, 8, 10in x 3in) crumb coated cakes
- round cake drum 30cm (12in)
- cake cards 15, 20cm (6, 8in)
- sugarpaste white 3.5kg (7lb 7oz)
- piping gel
- edible glue
- gold leaf 25 sheets (Sugarflair)
- royal icing 200g (7oz)
- trex
- modelling paste gold small amount (Culpitt)
- extension royal icing 20g (7oz) (Squires Kitchen Instant Mix)
- run out icing 200g (7oz) (Squires Kitchen Instant mix)
- double sided tape
- gold ribbon 1m (39in) length of 15mm (3/4in) wide
- tracing paper
- acetate
- masking tape
- run out surface
- dowels 10 x 7.5cm (3in)

Tools

- pastry brush
- knife sharp
- rolling pin 40cm (16in)
- icing ruler
- scissors
- icing spacers
- smoother/polisher tool
- flexi smoothers large (Bellissimo)
- dusting brush large
- piping bags
- icing nozzles Nos. 1, 2 and 3
- artists brush sable
- pencil
- christmas tree Template 1
- christmas tree Template 2
- wire cutters
- palette knife
- cake transporter tray
- star cutter medium



1 Cover the cake drum with sugarpaste. Use an icing ruler to emboss lines to create a crepe paper effect. Attach the ribbon with double sided tape around the cake drum so it meets at the back.



2 Cover all three crumb coated cakes in white sugarpaste, using flexi smoothers to create sharp edges, do not stack the cakes. Attach the 25cm cake to the drum with a little royal icing



3 Brush the sides only of the 15cm and 25cm cakes with edible glue and allow to go tacky for five minutes.





4 Line up the gold leaf and gently stick in place, carefully peel away the backing paper. Repeat until both the 25cm and 15cm cakes sides are completely covered.



5 Prepare a piping bag and fit with a No. 3 Nozzle, fill with white royal icing and pipe a row of dots around the base of the 25cm cake.



6 Pipe ten dots at a time and use a damp artists brush to remove any untidy points of royal icing, to leave smooth round beads.



7 Trace Christmas tree template 1. Prepare a run out surface, sticking a sheet of acetate paper on the three sides, with masking tape, to the board, leave one side untaped to slide the template in and out.



8 Pipe the outline with a No. 1 tube. Flood the trees (8 are needed) with run out icing. Gently tap on the worktop to remove any air bubbles. Allow to dry overnight.



9 Take the Christmas tree run outs and brush with a fine layer of edible glue. Allow this to go tacky for 5 minutes before attaching gold leaf to each tree.



10 Prepare another surface in the same way as before and trace Christmas tree template No 2. As before use the template as a guide to create ornate half trees, eight trees are required although it is recommended to have at least 14 as these are extremely fragile.



11 Using a No. 2 nozzle, pipe dots around the top edge of the 25cm and 15cm cakes, spacing them 2.5cm apart. Allow to dry for ten minutes, then repeat this so a bridge is created for the stringwork to hang from.



12 Prepare a piping bag with a No. 1 nozzle and fill it with extension icing. Carefully pipe strings between the protruding dots, try to move the nozzle from dot to dot without moving up and down, allowing the icing to form its natural curve.



13 Make sure each row of loops is dry before working on the next row. The second row is worked from the centre of the previous row.



14 Continue to alternate between the 25cm and 15cm cakes until there are 6 rows of strings around both cakes.



15 Dowel 25cm cake with five dowels. Cut them 1mm higher than the top of the paste to allow for a little compression from the top two tiers. The best way to cut the dowels is to score with wire cutters and snap them.



16 Spread a small amount of royal icing on top of the 25cm cake. Carefully lift the 20cm cake with a cake transporter and position on top, repeat this step until all three cakes are stacked evenly on top of one another.



17 Evenly mark where the eight Christmas trees are to be attached on the centre tier. Pipe a little royal icing on the marks and attach the trees to the side of the cake.



18 Run a bead of royal icing along the spine of one of the half Christmas trees and attach another tree to the side to form an L shape. Do this twice and allow to dry for ten minutes.



19 Stand both L shaped trees on the top tier to form a cross shape if looking from above. Secure with a little royal icing and support with foam/polystyrene for ten minutes until dry. Add the remaining pieces.



20 Whilst drying roll out some gold modelling paste and cut out a star shape, attach this to the top of the tree using royal icing.



21 Finally pipe a row of beads around the bottom of the top two tiers to neaten the gap between cake and board.



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Air Cadets 75th Anniversary Celebrated in Cake



Heather Bicknell, a talented cake decorator, is creating a very special tribute to be displayed at the entrance to Cake International at the NEC in November 2015 to celebrate the RAF Air Cadets 75th Anniversary which also coincides with the 75th Anniversary of the Battle of Britain.

Heather's daughter is in the 1220 (March) Squadron of the Air Cadets for which Heather has previously made a hand painted cake, Heather is also Chairwoman of the Civilian Committee for the Squadron.



If you don't ask...

Heather says she cheekily sent a message via the Air Cadets facebook page asking them, as it is their 75th Anniversary year, if there was any scope for her to create an official cake for them and as a result was pointed towards the Head of Media Communications. The idea was formed for Heather to produce a tutorial for some cupcake designs that would tie in with the anniversary. These would be rolled out across the squadrons for them to make the cupcakes, and photos of the finished cakes sent to Heather to judge. The winning squadron in the UK will win a hamper from Doric Cake C rafts.

Heather was then also commissioned to create an official cake for the main celebrations in London in February 2016 which will hopefully be cut by His Royal Highness, The Duke of Edinburgh.

ICHF request

ICHF then suggested Heather could create a display, following on from the Grotto she organised last year, to tie in with the Air Cadets and Battle of Britain Anniversary themes so she has cleared her diary to concentrate on this project and says she is lucky to have some very supportive sponsors. When Cake International, NEC closes the project will be given to the Air Cadets HQ to display next year for their celebrations.

Heather's cake decorating started with the odd cake for family and friends just after she had her son in 2011. She says she played around with different techniques, had some epic fails and learnt a lot in a short space of time!

Heather entered her first Cake International competition in London in 2012 and freely admits it was a disaster. She had never even been to a show previously and had no clue about the level of skill of the top cake decorators but from that point on she was inspired and still hones her skills. Currently she is especially enjoying creating floral wedding cakes.

Her own business really took off last year and Heather converted her garage into another



reference pictures for the ICHF project. He asked if she would also be able to do something for their show in July and of course Heather jumped at the chance and this cake was created to celebrate the 35th Anniversary of the Tri-National Tornado Training Establishment (TTTE). Heather drove 3 hours to RAF Fairford to deliver this cake, the entire thing being edible, including the sugar cockpit! She used a combination of modelling, hand painting and airbrushing to get the cloud effect.



kitchen to save the family from eating their meals surrounded by giant dinosaur cakes as it became too stressful to have a 3 year old eating spaghetti bolognese next to a half completed competition cake!

Oooh the men in uniform!!

They are Typhoon Pilots!! Heather met the Head of Media for the Royal International Air Tattoo when she went, camera in hand, to RAF Coningsby for their media event, unveiling the Typhoon/Spitfire synchro pair, to obtain

Heather says she feels very lucky having had all these opportunities which have awoken an inner aviation geek in her also doing tutorials and projects for *Cake* and the Guides which she enjoys immensely - we think we are lucky to be able to share her skills with our readers! Despite the hard work getting to the level she has achieved she is so modest, saying she still has lots to learn and doesn't take anything for granted because "It's a tough cake world out there!"



The Sugarcraft, Cake Decorating
& Baking Show

NEC Birmingham
6-8 November 2015

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Follow our checklist to
make the most of your visit

Checklist

- ☐ Ticket
- ☐ Budget (or not...!)
- ☐ Shopping list and pen
- ☐ Cash, credit or debit card
- ☐ Comfy shoes. Wear heels at your own risk ladies.
- ☐ List of exhibitors to visit
- ☐ Layers of clothing and a coat. The hall will get hotter, but don't be fooled it is still November outside
- ☐ A large, strong bag/s to take what you buy back to the car or on the train
- ☐ A timetable of booked demonstrations
- ☐ Plus, don't forget to visit the Cake Craft & Decoration team at stand A50 and see our joint 21st birthday cake for the last time!

For more information go to
www.cakeinternational.co.uk

Mandy Strahand

www.facebook.com/MandysSugarcraft

We caught up with Mandy Strahand at Cake International, Manchester, after she had completed her first demonstrations in a public arena, to ask her thoughts on this and her cake decorating career to date.

First Demonstrations

Mandy has given business presentations in the past, during a long career in the financial sector, however her demonstrations in the theatre at Cake International and on the *Cake* magazine stand in Manchester were firsts in terms of sugarcrafting. Her extremely supportive husband said it was planned with military precision, and he should know as he went through several versions prior to the show! There are few people who feel totally at ease standing up in front of an audience however Mandy's natural enthusiasm for sharing knowledge and ideas came to the fore and with the support she was given it went really well and she says it was particularly pleasing to see the audience engaging with the ideas being presented and asking questions.

Career to Date

Mandy's sugarcrafting journey began late 2010 through the local listing of courses. She had booked practical evening classes - plastering and plumbing - and as an indulgence, she also chose a short course on making a royal iced Christmas cake. Every year, whilst growing up, Mandy had watched her dad royal ice the family cake and envisaged the course to be a one-off 'reminiscence'. However Mandy quickly discovered royal icing and sugarpaste were amazingly versatile mediums to get creative with and it just went on from there.

The Next Steps

Her interest lay mainly in the creative decorating side and after a chance meeting with Christine Flinn, Mandy joined the British Sugarcraft Guild at Chris's recommendation. She entered the Novice



Section in a BSG regional competition and then Mandy was hooked! Chris was also organising a sugar flower making class with Alan Dunn, Mandy secured a place and that, she says, was a real eye-opener.

From Hobby to Business

Competition was Mandy's focus until quite recently as she considers it to be a superb driver for developing a range of skills and a great opportunity to gain impartial feedback on her work. A totally unexpected - and wonderful - outcome of this was to be asked to contribute to *Cake* and Guide magazines. Her first project was "Versatile Hedgehogs" (Party Cakes, Issue 21).



Regarding developing a business based on cake decorating, Mandy says she is 'on the cusp' - her heart lies in the creative and mentoring zones, so a traditional cake business model would not work for her. She is therefore currently exploring all the options as she knows it's important to have sufficient work in the pipeline before transitioning.

Benefits usually take time to filter through however, whilst at Cake International Mandy was asked by the British Sugarcraft Guild to do a theatre demonstration for them at one of their shows she is looking forward to seeing what happens next...



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A Walk On The Wild Side



Who doesn't just love a jaw-dropping, amazing pair of glamorous shoes?

We have just a small selection from a group of people worldwide, organised by Heba Elalfy, who joined forces to bring you these amazingly creative, fun, wonderful sugar shoe creations, though the collaborators confessed en masse, to not wearing spectacular shoes like this very often in real life!! To see more go to their facebook page A Walk On The Wild Side.



Photography: Michelle Perkovic Photography

Made from stacked cookies



Karen Zanker

White chocolate shoe decorated with sugarpaste

Jules Carter



Julie Stafford

Spider man inspired



Rebecca Hauger

Photography: Francesco Pancotti Photography

wafer paper embellishment



Simona Stabile

Isomalt pearly shoe inspired by the elegant pumps worn by Kate Middleton at her wedding



Audrey Santana

Sugar quilling



Claire Lawrence



Japanese Geisha inspired, Isomalt heeled shoes

Anna D'Alessandro



Shoe Celebration

Create a fabulous life-size sugar shoe to sit on top of a birthday cake. You will be surprised how quickly this cake topper comes together – the hardest bit is waiting for the shoe to dry.

Editor's comment Take a look at the *Show Collab* on the previous pages for further inspiration on sugar shoes!

You will need

Consumables

- tylose powder 1tsp
- modelling paste 500g (1lb)
- liquid food colour brown, yellow
- small amount of royal icing in a piping bag

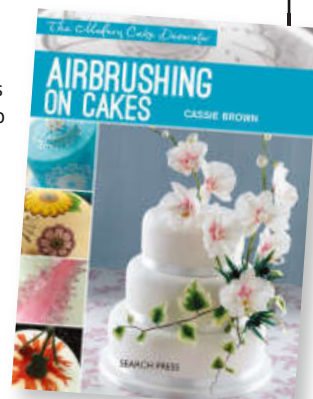
Tools

- life-size shoe cutter set with former
- spoon-ended modelling tool
- diamanté trim 35cm (1ft 1¾in)
- airbrush and cleaning jar

We have 10 copies of Cassie's gorgeous book to give away to our readers.

Turn to page 12 to see how to enter this fabulous prize draw.

Cassie's new book *Airbrushing on Cakes* rrp £10.99, published by Search Press is on sale from October 1st. This book and many more are available from www.searchpress.com



1 Rub white fat on hands, knead a block of modelling paste to warm it slightly. Roll it out to 5mm thick. Lift the modelling paste away from the board, then replace it to stop it sticking. Cut out the sole with the shoe cutter.



2 Carefully lift the sole away from the board and place it on the former, with the heel aligned with the top rear edge.



3 Roll out modelling paste and cut out the toe strap and back pieces of the shoe in the same way. Use a small spoon-ended modelling tool to add stitch marks around the edges.



4 Wet the inner sides of the toe strap piece and attach it on top of the sole in a curve with the stitching on the outside. Use a scrunched-up piece of kitchen paper to help support the shape whilst it dries.



5 Wet the inside edge of the back piece and secure it in place as shown. Leave the shoe to dry.



6 Strengthen 100g of modelling paste by kneading in a teaspoon of Tylose and roll it into a tapered shape a little like a carrot.



7 Cut the heel to 12.5cm long, with the broad end at an angle as shown. Place the heel on a piece of foam as shown, and leave to dry.



8 Roll out modelling paste to 1cm thick and use the toe end of the shoe cutter to cut out a wedge for the platform.



9 Wet the top flat surface with a water brush, place the shoe on top and cut away the excess with a sharp knife to create a platform under the toes.





10 Soften modelling paste with water to a chewing gum consistency. Use this to glue the heel to the sole of the shoe. Smooth the joint with the flat of a knife. Look at the heel from different angles to make sure it is straight, then set it aside to dry.



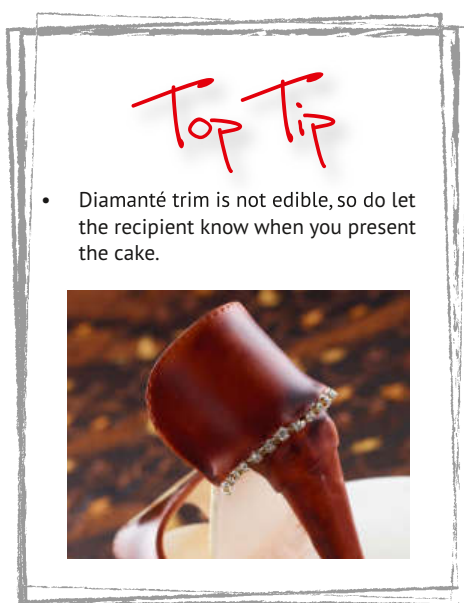
11 Hide the join by wrapping a 1.5cm strip of modelling paste around the top of the heel, trim away the excess. Put the shoe to one side to dry overnight.



12 Place the shoe on a piece of kitchen paper. Paint the sole of the shoe with the airbrush, filling the colour well with a cream mix of ten drops of yellow and one of brown. Be sure to colour the sides of the soles too.



13 Using a piece of kitchen paper to protect the sole, spray the toe strap with brown. Work closely and quite heavily to give a distinct shine. This heavy use will create a lovely leather effect. Spray the wedge below the toe strap in the same way.



14 Colour the back of the shoe in the same way, using the kitchen paper to help protect the sole, then spray the inside, working carefully to avoid the sole. Set the shoe aside to dry.



15 Roll out a small piece of sugarpaste icing very thinly and cut it into a 4 x 6cm rectangular panel. Use a small spoon-ended modelling tool to add the suggestion of stitch marks around the edges.



16 Attach the label with water. Make a 2.5 x 4cm panel from modelling paste and decorate it with a leopard skin pattern. Attach with royal icing.



17 Add a 23cm length of diamanté trim around the top of the wedge and a 11.5cm length around the top of the heel, secure in place with royal icing.

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*Sugarpaste £1.85 RRP (250g White) / Modelling Paste £3.35 RRP (200g White) / Flower Paste £4.45 RRP (200g White)



Made in Great Britain



I'm Dreaming of a White and Gold Christmas...



Charlotte Watson

Combining traditional poinsettia and ivy with two current favourite trends, white on white adorned with burlap, creates a gorgeous, show stopping, feature cake for the Christmas tea table.

PREPARATION

Secure the first cake to the cake card. Stack and fill the cake and insert five plastic dowels through the cake (cut the dowels so that they sit level with the top of the cake). Add the second cake card to the top of the cake, securing with a little chocolate ganache. Continue to stack the second cake on top. Place the cake in the fridge for around one hour to firm up and then coat the cake with a layer of chocolate ganache. Cover the cake and the cake drum with the white sugarpaste. Secure the cake to the cake board with royal icing.

You will need

Consumables

- round cakes 15cm (6in) x 2
- round cake cards 15cm (6in) x 2
- round cake drum 25cm (10in)
- sugarpaste white 1.4kg (3lb 8oz)
- flower paste white
- royal icing white
- plastic dowels
- white florist wire 24, 26, 30 gauge
- clear alcohol
- gold lustre dust
- gold edible glitter
- confectioners glaze
- cornflour or icing sugar
- edible glue
- burlap ribbon trim
- gold ribbon

Tools

- ball tool *
- ridged cone and mini ball tool *
- firm foam pad *
- poinsettia cutters *
- ivy leaf cutters set of 3 *
- leaf veining mats 5-8 *
- needle nose pliers
- small rolling pin
- piping bag
- small toothbrush
- paintbrush

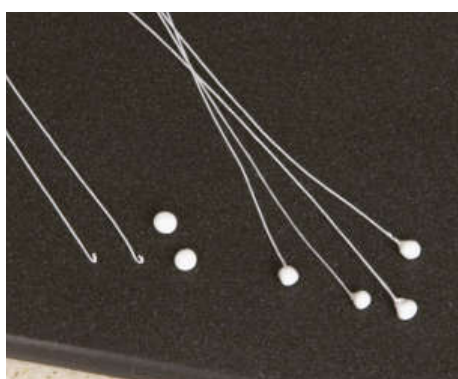
* FMM products



1 Use two pieces of acetate to smooth the top edge of the cake, one on the side and one on the top. Ensure the two pieces of acetate are touching to achieve a sharp edge.



2 Take two lengths of 28g white florist wire and cut each into third lengths using needle nose pliers/wire cutters. Make a small hook at the end of each wire.



3 Using white flower paste, roll six small balls from the paste. Dip the hooked end of each wire into edible glue and carefully attach the balls. Set aside to dry.



4 Roll out white flower paste thinly over a grooved board lightly greased with white vegetable fat. Remove the paste from the board and cut out the bracts. Make five bracts of each size using cutters 2-6 and three bracts using cutter 7.

Top Tip

- When attaching the balls of paste to the hooked wires, pinch the paste at the base to secure and carefully remove the excess paste.

This cake is classed as a 'double barrel' cake and the additional cake card between the two cakes is essential to give extra support to prevent the lower part of the cake from collapsing.

To achieve sharp edges on sugarpaste covered cakes, first cover with a layer of chocolate ganache. The ganache will stay firm when set and makes the process of getting a sharp edge much easier than if covering a cake coated in buttercream.



5 Dip the end of a third length 26g white wire into a little edible glue and insert about two thirds into the ridge in each of the bracts. Carefully pinch the paste at the base of each bract to secure.



7 Soften the edges of each bract using the large ball tool. Start at the top of the bract and work down towards the wire. Set aside to dry.

Top Tips

- Cut the bracts and leaves then place them under a stay fresh mat or between a plastic document wallet to prevent them from drying out. To ensure a clean cut, turn the cutter over and with the paste still attached smooth fingers over the cutting edge.
- If the paste feels sticky, lightly dust the veining mat with cornflour before veining the bracts.
- To thin the edges of the bracts, place the ball tool half on the edge of the bract and half on the foam pad. Press down into the pad and move the ball tool around the edge of the bract. Do not press too hard as this can cause the paste to tear.
- Always advise the recipient of the cake that wires have been used for the poinsettia and stems and must be removed before cutting into the cake.



6 Transfer the bracts, groove side down, to the red foam pad. Vein each using the leaf veiner.



8 Make a paint using gold edible lustre dust and clear alcohol. Paint the three largest bracts and leave to dry. Cover the paint and set aside for later use.



9 Take the white centres and dip into edible glue before dipping into gold edible glitter. Brush with confectioners glaze to seal the glitter in place and leave to dry.



10 Take quarter width white florist tape and tape down each of the centres and then tape all six together into a bunch. Individually tape all of the bracts.



11 Add the first layer of the smallest bracts to the gold centre using half width white florist tape. Add one bract at a time and tape in place before adding the next.



12 Add the second layer of bracts, using the next size up. Again, taping one bract in place before adding the next.

KNOW HOW

- Florist tape comes in one width, to cut down to quarter/half width use a tape cutter, or a pair of scissors to carefully cut. To activate the stickiness, gently pull on the tape.



13 Add the final two layers of the white bracts as per the previous layers finishing with the largest size.



14 Complete the poinsettia by taping the three gold bracts to the back. Tape down the whole stem with the half width tape.



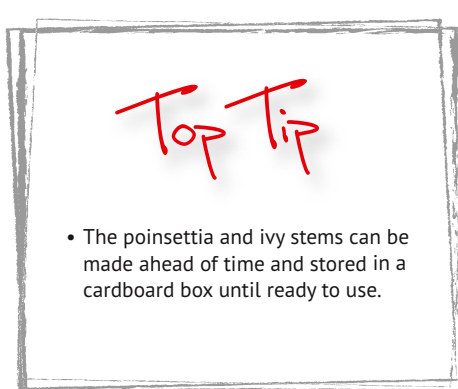
15 To make the berries, place balls of white flower paste on to third lengths of 26g white wire dipped into edible glue. Indent the centre of each with the ridged cone tool. Dry and paint with the gold lustre paint, brush with confectioners glaze to seal.



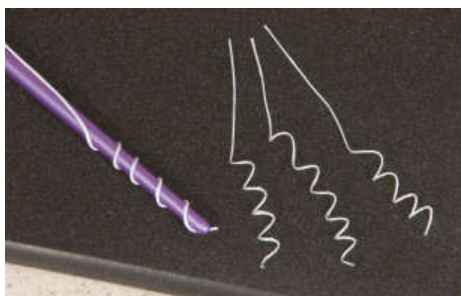
16 Roll out white flower paste on the grooved board and cut several ivy leaves using the three cutters. Insert a third length 26g wire into each, vein and soften the edges using the large ball tool. Set aside to dry. Make several of each size.



17 Add more clear alcohol to the edible gold paint to make a thin consistency. Dip the end of a clean toothbrush into the paint and 'splatter' over the leaves.



18 When dry, individually tape down the stems of each ivy leaf with quarter width white tape. Tape the gold berries into bunches of three.



19 Take a 24g white wire and curl the end around the tip of a paintbrush. Curl the ends of third lengths of 30g wire.



20 Begin taping the smallest of the ivy leaves to the 24g curled wire using half width white tape. Offset the leaves, increasing their sizes working down the stem, adding in the gold berries and the curled 30g wires.



21 Using the needle nose pliers carefully bend the wires to give a natural looking arrangement. Make two stems, one larger and one smaller.



22 Wrap a piece of hessian (burlap) trim around the base of the cake and secure at the back with a little royal icing.



23 Insert a large posy pick into the top of the newly sugarpaste coated cake, to hold the poinsettia and ivy stems securely and safely in the cake top.



24 Insert the poinsettia stem into the posy pick and then add in the two ivy stems. Pipe a little white royal icing into the pick to secure the stems. Finish the cake drum with gold ribbon.

Regency Bauble

Royal Icing Piping Skills and Bas Relief Influence

The design on this regal looking bauble is inspired by Wedgewood and the bas relief seen in Italian architecture. A challenge of bas relief and piping skills worked on a spherical cake to produce an impressive display.

You will need

Consumables

- fruit cake ball 16cm (6in)
- round drum board 28cm (11in)
- apricot glaze
- marzipan 650g (1lb 4oz)
- navy sugarpaste 1.5kg (3lb) (Renshaw)
- white sugarpaste 100g (4oz)
- modelling paste 75g (3oz) white
- royal icing 500g (1lb)
- lustre dust, pearl
- clear alcohol
- vegetable fat Trex or White Flora
- icing sugar in a shaker
- edible glue
- paper piping bags
- cocktail sticks

Tools

- piping nozzles No.1, 1.5, 2, ST51 (PME)
- set of 11 circle cutters, 2cm (1in) to 9cm (3.5in) (Cake Links)
- small soft paintbrush
- flexi smoothers (Bellissimo)
- cake markers (PME)
- daisy plunger cutters 4cm (1½in), 1.5cm (PME)
- 5 petal rose cutter 4.5cm (FMM)
- circle plunger cutter (PME)
- clematis cutter set (Patchwork Cutters)

How to cover a sphere cake



- Level the fruit cakes as necessary and sandwich the two half sphere cakes together using apricot glaze and a thin layer of marzipan. Coat the whole cake in apricot glaze. Roll out the marzipan to 4mm thick and cover the ball.
- Turn the cake upside down on a foam pad. Pleat the marzipan, cut the excess with scissors and smooth out any pleats and creases using the smoothers, trimming any further excess as necessary. Smooth over the surface resting on the foam pad, leave to dry.
- Brush the surface of the marzipan with clear alcohol. Roll out the navy sugarpaste to 4mm thick and cover the cake, repeating step 2.

Extra hints for success

- Place the fruit cake back in the tin, trim and level as required with a sharp knife.
- Once the apricot glaze has been roughly applied to the surface of the ball cake with a pastry brush, use hands to smooth the apricot glaze all around the cake. Disposable gloves can be used for this purpose.
- Position the largest cake marker in the centre of the board. Place a ruler across the markings on the guide and, using a scribe, mark where the flowers of the pattern will be piped. Move the ruler using the cake marker to make evenly spaced marks around the edge of the board.



- 1 Roll out and cover the board with navy sugarpaste. When dry, use a scribe to mark the position of the royal icing pattern, 1cm in from the edge of the board.



- 2 Roll out white sugarpaste to 3mm thick and cut out 2 circles using 9cm cutter. Emboss circles in the sugarpaste using the smooth top of alternate sized circle cutters.



- 3 Glue a sugarpaste circle to the top of the cake, then tilt the cake to secure the second circle underneath. Emboss lines from the centre of the circle to the outer edge using the dresden tool.



- 4 Using white modelling paste roll a small barrel shape, flattening each end. Cut a daisy plunger flower and stick to the top of the barrel, make two holes in the top with a cocktail stick. Roll a thin sausage of paste, curve into a U shape and glue in place.



Hannah Collison and
Lynn Crees-Glendingning



ROYAL ICING RECIPE

pure egg albumen 2tbsp (15g)
water 75ml (2½floz)
icing sugar 500g (1lb)

- Add 2tbsp (15g) pure egg albumen to 75ml (2½floz) water and stir. Leave to stand for 15mins stirring regularly. Pour mixture through a sieve and into a mixing bowl.
- Sieve 500g (1lb) icing sugar twice and add half the quantity (250g) (8oz) to the bowl. Stir with a figure of eight motion until combined. Repeat with remainder of icing sugar. Using the lowest setting on the mixer to minimise the amount of air being incorporated, mix for a maximum of five minutes.
- Transfer to a clean airtight container, surface seal with clingfilm and secure the lid. Leave the icing to rest for one hour to allow any air bubbles to dispel.

Top Tip

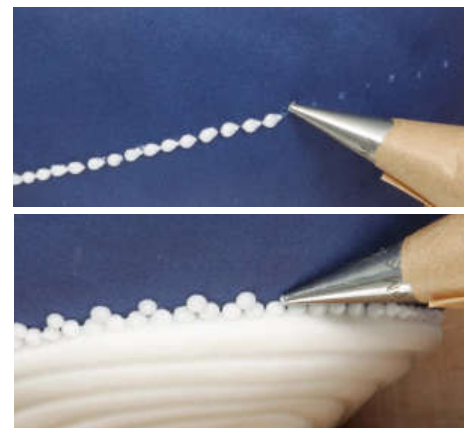
- To give the impression that the cake bauble is tilted, position the top sugarpaste circle off centre and match the position of the bottom disc. This will keep the two spheres of fruit cake in an upright position providing increased stability.



5 Cut the centre from the top white sugarpaste circle using a 2cm circle cutter and fix the clasp in place with royal icing.



6 Cut a strip of paper or thin card 5cm long by 1.5cm wide and use this as a spacer. Hold it against the cake and scribe a line around the cake, 5cm up from the edge of the sugarpaste circle at the base.



7 Using a piping bag with a No. 2 writing nozzle and white soft peak royal icing, pipe a snail trail around the cake following the scribed line. Continue with royal icing and a No. 2 writing nozzle, to pipe triangles of three dots creating a picot edging against the edge of the bottom sugarpaste circle.



8 To mark the position of the piped flowers in the top section of the design, fold the 5cm spacer in half and with a scribe, prick a mark at 2.5cm intervals around the top of the cake.



9 Using stiff peak royal icing and ST51 leaf nozzle, pipe leaves going downwards from the top sugarpaste circle.

TECHNIQUE

To create a 'gathered' effect in the leaf, repeatedly move the nozzle back and forth whilst continuing to apply pressure to the piping bag.



10 Using soft peak royal icing and a No 1.5 nozzle, pipe a five petal flower by piping pearls around the pricked marker. Pipe a dot over the centre mark. Pipe an S scroll in between the flowers and fix the cake to the board with royal icing.



11 To make the large flowers, roll out the modelling paste to 2mm thickness and cut five flower shapes using the 5 petal cutter and place them under plastic. Vein each petal on a foam pad using a dresden tool.



12 Cut a circle out of the middle of each flower using the circle plunger cutter, curve the petals between finger and thumb and arrange them so they overlap a little. Leave to dry.



13 To make flower centres, roll the modelling paste to 1mm thick and use the patchwork cutter to cut out the fringed strips. Roll up the strip, pinch the base and trim any excess paste so that it fits neatly in the centre of each flower.



14 Make the leaves by rolling tiny balls of modelling paste into cones, mark with a dresden tool and give them a twist.



15 Stick the first flower in the centre of the cake with royal icing and then fix the centre of the flower with royal icing.



16 Draw an S scroll approximately 7cm long on a piece of greaseproof paper. Use this pattern to scribe the scroll on to the cake each side of the central flower.



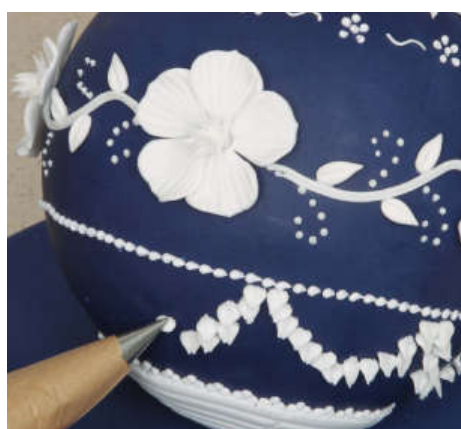
17 Pipe a double line scroll using a No. 2 nozzle and soft peak white royal icing.

Top Tips

- To pipe a double line scroll, pipe the bottom line first, holding the nozzle close to the cake. The second line will then sit on top of the first as it is piped.
- Place the spacer directly under the centre flower, parallel with the snails trail piped line and mark each side of the spacer where the leaf loop will begin and end. Make a mark with the scribe below and in the centre of the spacer. This will be the lowest point of the loop. Repeat around the cake.
- Cover the board with paper towel before applying lustre dust to the cake design to prevent any residue falling on the board.



18 Stick the remaining flowers in place. Mark and pipe a double line scroll between the flowers. Fix the leaves to the scroll using royal icing. Using a No. 1 nozzle pipe some dots in small scrolls to embellish the design.



19 Using the 5cm spacer mark the position of the loop for piping the leaves. Using a No. ST51 piping tube and stiff peak icing, pipe leaves beginning at the lowest point of the loop and working up each side of the loop.



20 Cut out small daisies with the plunger cutter, secure in place with royal icing at the joins of each of the piped leaf loops. Pipe a dot in the centre of each daisy.

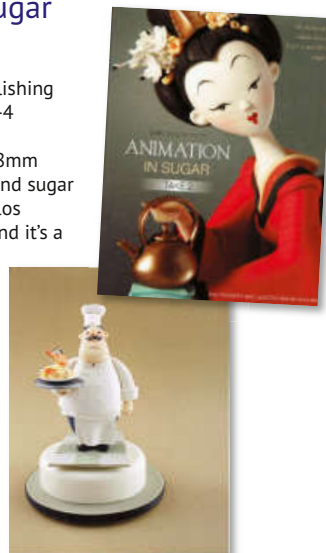


21 Pipe a flower design on the edge of the board to replicate that on the top section of the cake as in step 14. Lustre dust can be brushed on to the design to give it a sparkle.

Recommended Reads

Animation in Sugar

Author: Carlos Lischetti
Price: £19.99
Publisher: B Dutton Publishing
ISBN: 978-1-905113-51-4
Pages: 256
Size: Hardback, 225x 268mm
Content: This is the second sugar modelling book that Carlos Lischetti has produced and it's a must have for any modeller. The making of quirky, modern cake toppers are explained from diagram stage to finished model in full step by step projects. Superb photography and the models will suit many people and occasions and definitely make the recipient smile.



Bellissimo Wedding Cakes

Author: Helen Mansey
Price: £21.99
Publisher: B Dutton Publishing
ISBN: 978-1-905113-52-1
Pages: 160
Size: Hardback, 225 x 268mm
Content: There are some books you want to own just to be the envy of your friends and this is one of them. It does not belong anywhere but out on show. There are twelve stunning contemporary designs, full step by step instructions on each and gorgeous photos. Detailed recipes for many different cakes and coverings are included, together with pages of relevant hints and tips on achieving the perfect wedding cake.



100 Buttercream Flowers

Author: Valeri Valeriano and Christina Ong
Price: £16.99
Publisher: David & Charles
ISBN: 978-1-4463-0574-4
Pages: 144
Size: Paperback, 276 x 210mm
Content: The title says it all but does not do this book justice. The two young authors have come to the fore with their wonderful skills with buttercream and this book is their second. Yes, there are 100 different flowers and leaves, with natural looking colour schemes, that you can create from the immaculately detailed step by step instructions. Plenty of photos show the right tube and the correct direction of buttercream flow to ensure perfection.



Mini Cake Academy

Author: Lindy Smith
Price: £19.99
Publisher: David & Charles
ISBN: 978-1-4463-0407-5
Pages: 144
Size: Hardback, 218 x 282mm
Content: Petite, perfect and beautiful detail in their decoration, Lindy Smith's Mini Cakes are a joy to create, see and eat. Each of the 30 projects in this book is well photographed and step by step advice is giving to the reader. Some are fantastically brightly coloured but there is also white on white. Painting, modelling and other techniques are broken down into steps so anyone can create these tasty treats.



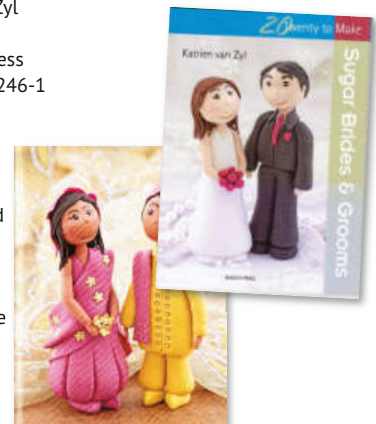
20 To Make Quilled Animals

Author: Diane Boden
Price: £4.99
Publisher: Search Press
ISBN: 978-1-78221-088-7
Pages: 48
Size: Paperback, 155 x 216mm
Content: 20 delightful, easy yet imaginative designs covering a range of animals including cats, dogs, sheep, a hippopotamus, a fox, giraffes and an alpaca. The projects are cute, whimsical and quick to make and once finished can be used to decorate many different items. Although normally used in paper crafting this craft makes the transition to sugarpaste with ease and looks beautiful when used to decorate cakes.



20 To Make Sugar Brides and Grooms

Author: Katrien van Zyl
Price: £4.99
Publisher: Search Press
ISBN: 978-1-78221-246-1
Pages: 48
Size: Paperback, 155 x 216mm
Content: Full of ideas, inspiration and instructions for making the traditional bride and groom that adorn the top of the cake with ease. There are ten grooms and ten matching brides to choose from, in a range of styles (including a more 'mature' couple!), in a variety of poses. There are general instruction on personalising hair styles, dress styles, colour and so on to match the happy couple.



See our
project on
page 42-45



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cutest collection
of cupcakes
you'll see this
season! Easy to
use and colour!*





Christmas Baubles

These super moulds are our exciting new subscription gift, they can be used in so many cleverways to achieve amazing results.

You will need

Consumables

- sugarpaste
- food colour periwinkle, metallic gold (Rainbow Dust)
- chocolate (white)
- cornflour
- cake drum round 25cm (10in)
- pre covered cake 20cm (8in)
- pre made cookies
- pre made cupcakes

Tools

- cutters (various shapes)
- piping bags
- Christmas baubles mould (Katy Sue Designs)
- holly trio mould (Katy Sue Designs)
- oval heart plaque mould (Katy Sue Designs)



Doreen Thompson
Creative Director



1 Use sugarpaste to make the smallest holly in the mould. Release and paint.



2 An assortment of simple cutter shapes have been used on these cupcakes.

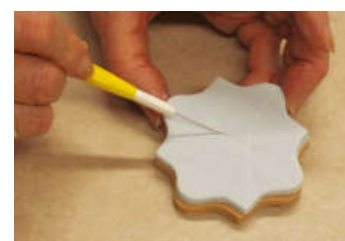


3 Place small holly and star shape onto the sugarpaste cupcake. Add a bauble and paint or dust. Place on top of star shape.

Cupcakes



1 Make baubles and leave to dry (approximately 10 mins). Paint the detail on the bauble to highlight it.



2 Roll out sugarpaste and cut out with a cookie cutter and place on a cookie of the same shape. Scribe lines for baubles to 'hang from'.



3 Pipe royal icing over scribed lines. When dry can be painted gold. Use royal icing or melted chocolate to glue the baubles to the cookie.

Cookies





1 **Cake top** Dust the bauble mould with cornflour before use. Place chosen coloured sugarpaste into each bauble. Press down and neaten the edges.



2 When all the moulds are filled with chosen colours roll out white sugarpaste and place over the mould.



3 Press down with hands to make sure the backing and baubles stick together then roll over with a rolling pin.



4 Turn mould over and slowly peel away from the sugarpaste to reveal the baubles cleverly embedded in the paste.



5 A circle cutter is used for this round cake but any cake shape can be used and the top cut out to fit. Leave to dry for 20/30 minutes.



6 Paint the baubles with gold edible paint and glue in place in the centre of the cake. Leave to dry.



7 **Cake top embellishments** Fill the outer edge of the oval heart plaque mould with sugarpaste. Turn the mould over and release on to a flat surface.



8 Cut in half lengthways and repeat this process to make four pieces, be careful when handling as they are fragile. Leave to dry for 10 minutes.



9 Make approximately 25 medium holly leaves from holly trio mould. Paint the berries gold.



10 Glue the border edges in place around the baubles circle plaque using royal icing to attach them. Attach the painted holly leaves on the four corners and around the base of the cake.



11 Here's an alternative suggestion for a more traditionally coloured Christmas cake.

Subscribe Today

and receive a free Christmas Baubles and Holly Trio Moulds from Katy Sue Designs.



Turn to page 11 to find out more!

Penny Dreadful Inspired Collaboration

This totally different collaboration organised by Rebecca Hauger, has the theme of Penny Dreadful, with inspiration, a love and passion for Victorian Gothic Horror novels and the Penny Dreadful TV series. This collaboration lends itself to Halloween brilliantly at this time of year showing a different, dark, sensual and subtle side to horror. The artists were encouraged to explore the hidden beauty in this often overlooked genre. As you can see the results are dramatic to say the least!



Mayra Estrada:
USA



Karen Blackwell: UK



Tamara Woutersen: Netherlands



Karen Keaney: Ireland



Mayer Rosales: Spain



Darío García: Spain



Jonathon Theuma: Malta



Jenny Kennedy : USA



Lou Cross: UK



Charlotte
Gillane:
Ireland



Cassandra Rice: USA
Kayla Pruitt Photography



Michael Almeida: Portugal



Veronique de Groot: USA



Rebekah Naomi Wilbur: USA
Dakota James Photography



Owl Always Love You



Marion Frost

You will need

Consumables

- cake 20cm (8in)
- cake drum 28cm (11in)
- sugarpaste powder blue 1kg (2lb 2oz) (Renshaw)
- sugarpaste white 500g (1lb) (Renshaw)
- flower paste dark brown 125g (5oz) (Renshaw)
- flower paste light brown 60g (2oz) (Renshaw)
- flower paste 10g (½oz) each of white, green, red, black (Renshaw)
- dust colours lilac whisper, shell green, yellow gold, blue ice (EdAble Art)
- vegetable shortening (Trex)
- click twist brush white (Rainbow Colours)
- magic sparkles (Karen Davies Sugarcraft)

- alcohol
- ribbon 2 metres of 15mm rust (A Piece Of Cake)

Tools

- owl set (Patchwork Cutters)
- christmas greetings (Patchwork Cutters)
- house side design set (Patchwork Cutters)
- small palette knife (CelCakes)
- paint palette
- paintbrushes No. 0000, 3
- piping nozzle No. 3 (PME)
- small sponge (washing scourer is ideal)

Make this cute Christmas cake using layering techniques and Patchwork Cutters. This design would also make a fabulous centrepiece for a Christmas engagement party.



1 Cover the cake and board with sugarpaste. Attach a strip of brown paste on to the cake to form a tree trunk, use a dresden tool to mark a bark pattern.



2 Roll out brown flower paste and cut out eight branches.



3 Moisten and attach the branches on to the tree trunk.



4 Roll out white flower paste and cut out four cottage side designs, four extra cottages and four extra roofs plus extra trees to fill in gaps.



5 Attach the separate house on to the side design, dust over with lilac and blue dust colours before attaching the white roof. Attach the pieces on to the cake sides, adding the extra trees where necessary.



6 Roll out white flower paste, grease the cutter well and place on to the paste, press firmly. Remove the cutter and surplus paste and pick out the pieces between the ribbon loops. Mix alcohol and dust colours to paint the present.



7 On a lightly greased board roll out two shades of brown flower paste. Grease the cutter and cut one owl from each colour. Remove the wing from the darker owl.



8 Roll out two shades of paste and cut two wings from each piece of paste. Texture by rolling over lightly with a frilling stick. Place wings on to the female owl using water for sticking.



9 Place the wings on to the male owl plus the present. Curl the bottom of the wing around the present.

Dark coloured sugarpaste is best rolled out on vegetable shortening to prevent icing sugar streaking the surface.

Christmas Wishes

When using Patchwork Cutters, do not lift the paste when rolling out this will prevent the paste from lifting into the cutter, roll the paste thinly.

Photography: Clark Smith-Stanley



10 Cut out feet and large eyes, moisten and attach on to the owls.



11 Roll out pink and orange paste, grease the beak cutter and cut two of each colour. Moisten the owls and place the beaks into position. The beak can be left closed or opened.



12 Cut four eyes with the pupil off centre cutter in white paste. Repeat with black paste and the other cutter. Place the pupils on the eyes and add a highlight with white paint. Cut a large eye from brown paste and cut into two pieces. Moisten and attach on to two eyes.



13 Attach the finished eyes on to the owls.



14 Roll out a piece of red flower paste and a piece of white. Grease the hat cutter and cut out one from each colour. Remove the white bobble and trim and using water for sticking, attach both on to the red hat.



15 Rub a little grease on to the white pieces and sprinkle with ground Magic Sparkles.



16 Cut out holly pieces, make small berries and mark a dot by pressing with a cocktail stick.



17 Roll a small piece of green paste into a ball, roll into a sausage shape as shown. Press to flatten, bend in half and pinch the back, add three small balls of white paste and mark a hole in each one with a cocktail stick.



18 Roll out white flower paste and cut out the moon, stars, a flower and a large number of circles using a number 4 piping nozzle for the top of the cake and a No. 3 piping nozzle for the sides. Paint the centre of the flower yellow.



19 Use softened sugarpaste to attach all pieces to the cake, small circle 'snowflakes' are attached with water whilst still soft.



20 Pipe softened sugarpaste on to the branches and tree trunk, down the side of the male owl and across the tops of the side design houses and trees.



21 Spread a little softened sugarpaste onto the cake board and sprinkle with ground down Magic Sparkles.



22 Mix together a little white vegetable shortening and red dust colour to form a paste. Work the colour into a sponge, roll out flower paste, perfectly flat without ridges.



23 Place the embosser on to the sponge to pick up the colour then on to the paste. Lightly tap the embosser, remove and trim. Use a cocktail stick to curl the edges of the paste leave to dry.



24 Attach the greetings on to the board using softened sugarpaste for sticking.

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Carol Deacon

Silicone Moulds

Silicone moulds are probably one of the most important advances in cake decorating over the past few years. The reason for this is very simple; moulds allow anyone, even those who were at the back of the queue when artistic ability was being handed out, to create something of great beauty fairly easily. This has made it easy for many who may not have dared to lift a rolling pin to have a go.

Of course confectionery moulds have been around for centuries. Early moulds were usually made of wood, painstakingly carved by talented craftsmen for the banquet tables of royalty or the very rich,

Food grade silicone has opened the door for everyone to have a go. The plethora of designs and ideas for use is enormous – they can even be homemade.

Always wash moulds in hot soapy water and dry thoroughly before use whether they are bought or homemade.

Ready Made Silicone Moulds

There are hundreds of designs available and although some moulds can seem quite pricey, washed, dried and kept carefully they can last for years and be re-used time and time again. It is best to choose moulds that will be well utilised and build up a collection as required.

Using Moulds

Silicone cake decorating moulds can be used with a variety of edible foodstuffs – sugarpaste, gumpaste, petal paste, marzipan, chocolate, isomalt, etc. and because they can withstand cold as well as heat they can even be used to create decorative jellies and frozen to make posh ice cubes.

The method for using a silicone mould with any edible modelling paste is fairly similar whatever brand of mould is purchased with the exception of 'Marvelous Molds' which will be discussed later.

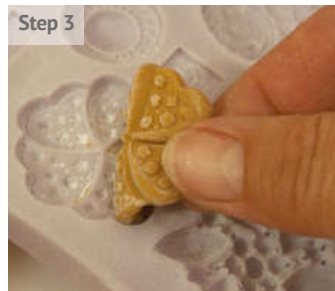
This is a pretty Vintage Brooch Mould designed by Ceri DD Griffiths for Karen Davies Sugarcraft Ltd (www.karendaviescakes.co.uk).



Step 1 If modelling paste is used, dust the mould with a little cornflour and tip away the excess. Do not do this with chocolate as it would leave a dusty appearance on



the chocolate. Chocolate should contain enough oil to release itself. If the chocolate does stick, spray a LITTLE food oil or cake release spray into the mould.



Step 2 Press a small soft ball of paste into the mould. Slice away any excess from the back of the mould or use the edge of a thumb in a wiping motion to tear away any excess.



Step 3 Flex and bend the mould and peel the decoration out.

Step 4 Leave the decoration to dry. Dust if required with edible lustre and stick on to the cake.

Silicone Mats

A decorative silicone mat is an extremely quick and often stunning way to cover a cookie or cupcake. The mould used here is the Duchess Lace mat from Katy Sue Designs www.katysuedesigns.com.

Step 1 Dust the mat with cornflour and tip away the excess.

Step 2 Place the mat on a work surface and cover with a layer of sugarpaste, gumpaste, marzipan etc.

Step 3 Press the paste firmly into the mat then roll over it with a small rolling pin.

Step 4 Flip the mat and paste over so that the sugarpaste is now on the work surface and gently peel the mat away from the icing.

Step 5 Cut out shapes such as circles and stick them on to a cookie or cake.

Step 6 And there it is – a simple cookie elevated into a work of art!





Designed by Dominic Palazzolo (www.marvelousmolds.com), this range of moulds, has a very cunning patented design element. Each mould has a tiny raised lip around the outside of the design so that once the mould has been filled and rolled over with a small rolling pin it automatically severs away the excess icing neatly and cleanly.

Step 1 Dust the mould with cornflour. Lay strip of paste over the top. A 50:50 mix of flower paste and sugarpaste works well.

Step 2 Gently roll along the length of the mould with a small rolling pin.



Step 3 The excess icing should simply fall away.

Step 4 Remove the decorations from the moulds and leave to dry.

Composi-Mold



This is a re-useable product specifically designed to be used with food. Its' major advantage is that it can be reheated and re-used up to 35 times. It comes in a pot which once opened initially looks like a pot of solid honey! Obviously read the manufacturer's instructions before starting and be aware that the pot and product will get hot so take care if using ComposiMold with children.

This is just a brief overview and many more ideas and help are available on the company website www.composimold.com & www.shesto.co.uk

Step 1 Spray the model and the container you are making your mould in with a little vegetable oil spray or release spray. Place the model in the base of the heatproof container. If it's very light, anchor it with a bit of modelling clay or blue tac to stop it floating.

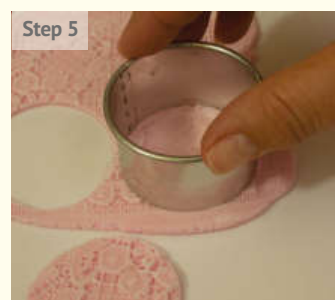
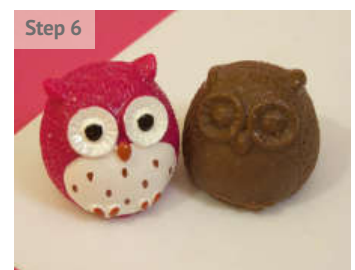
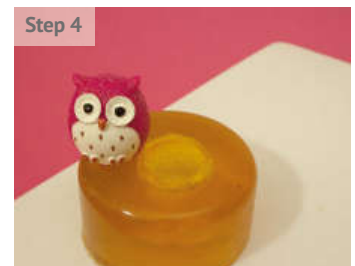
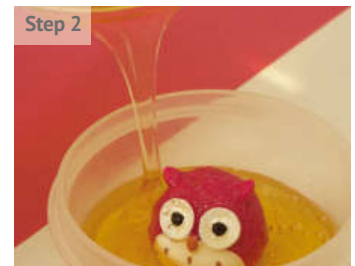
Step 2 Remove the lid of the Composi - Mold pot and heat in 30 second increments until the Composi-mold is liquefied. Then tip it into the heatproof container with the mould in. Pour slowly to try to stop large air bubbles forming.

Step 3 Cover the top of the mould and leave it to set. If you can't wait, place it into the fridge to speed up the setting process.

Step 4 Once set, remove the whole mould from container and ease your model out.

Step 5 Wash and dry the mould. Spray a LITTLE oil inside the mould and fill your mould with chocolate, gum paste or whatever else you choose to use.

Step 6 When ready, release the chocolate or paste from the mould.



Iris Folding Moulds

Iris folding has nothing to do with the flower. It's actually a papercraft technique in which strips of paper are folded and arranged in such a way that the centre of the design resembles the iris diaphragm (opening) of a camera lens.

These stylish Iris folding moulds designed by Sarah Joyce for Squires Kitchen (www.squires-shop.com) are simple and classic. They are also a good size and can be used with chocolate, modelling paste etc. There are also matching cookie cutters available.



Iris Folding Christmas Bauble

Step 1 Press modelling paste into the mould.

Step 2 Carefully release it.

Step 3 Dust with a little edible dusting powder if required for a bit of sparkle and add a ribbon too.



Iris Folding Chocolate Stars

These moulds work well with chocolate as they'll give even the biggest chocoholic a sizeable chocolate hit but the principle

shown here is the same for use with any style or design of silicone mould.

Step 1 Melt a little chocolate and fill the mould.

Step 2 Tap the filled mould on the work surface to release air bubbles. Allow to cool (place the mould in the fridge or freezer for a few minutes to speed this up).

Step 3 Release the chocolate star and use as desired.



Multicoloured Chocolate Stars

TIP Use a greaseproof piping bag to pipe the chocolate into the star. A nozzle is not required, just snip off the end once the bag is filled and closed. Not only does it give greater

accuracy but there's no messy washing up afterwards. If the chocolate in the bag starts to harden simply pop the whole bag into the microwave for a few seconds to soften it.

Step 1 To make multicoloured stars, fill one or two sections of the mould with white or dark chocolate and place in the fridge or freezer for a few minutes to set.

Step 2 Repeat, filling the other sections with different coloured chocolate one at a time.

Step 3 Once the mould is full, allow to set then carefully turn the decoration out of the mould.



Pesky Air Bubbles

When working with quite an intricate mould using chocolate, if just tapping the filled mould is not enough to get rid of trapped air bubbles, first 'paint' the mould with melted chocolate. Then fill it as usual. Again this tip will work with any mould not just these Iris ones.



Step 1 Paint melted chocolate around the mould.

Step 2 Fill the mould with melted chocolate and allow to set as usual.

Making Moulds



Silli

Silli is a high grade, food safe, silicone putty (www.sillicreations.com & www.shesto.co.uk). The pack contains two readymade pastes that are mixed together to create a silicone mould. Although this is a very easy product to use, once mixed the product starts to set after 10 minutes and the product starts to harden, so get all equipment to hand before starting.

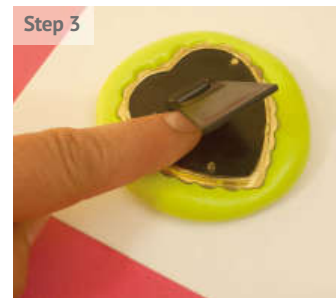
Step 1 Weigh out equal parts of the two mixes. Only use as much mix as required as it will not keep.

Step 2 Knead the two components together until they become one solid colour.

Step 3 Shape the putty into a thick oval or disc and either press it on to the chosen object or press the object into it. With the putty still in place on the object, leave whole thing alone

for 2-3 hours at room temperature until it has completely set.

Step 4 Carefully remove the object from the mould and ideally leave for 2 days before using so that the silicone has time to cure 'harden' properly. However if the finished mould is small it can be used very gently after about an hour. The process can be speeded up by placing the mould into a hot oven (100°C or 212°F) for about 15 minutes.



Siliconee Plastique

Just like the Silli, this comes in two parts which are mixed together before using. Once mixed there will be about 15 minutes to work before it starts to harden.

The main difference between this and Silli is that Siliconee Plastique cures in about an hour.

More about Siliconee Plastique can be found on the MYOM website (www.MakeYourOwnMolds.com). It can be used in exactly the same way as Silli – make a thick oval shape and press it on to the object then leave to cure.



However on the MYOM website there is an interesting tutorial about how to cast an intricate mould in two parts thus greatly reducing the chances of trapping an air bubble.

As it is such a good tip to overcome problems of making a cast of a very detailed model, it has been shamelessly nicked and used as an abridged version 'Thanks MYOM'.



Step 1 Measure out equal quantities of both the blue and white pastes and knead together to make a pale blue dough.

Step 2 Cover the model being cast from with small sections of silicone.

Step 3 Press firmly until all the crevices are filled and the model is covered. This limits the chances of air getting trapped.

Step 4 Once the whole object is covered, press a thick disc or oval of silicone over the top.

Step 5 Leave the silicone to dry. This should take about an hour. To check if it's ready, press something such as a rounded knife into the silicone. If it leaves a mark it's not ready so leave it a bit longer.

Step 6 Gently press the object out of the mould. Once washed and dried, the Silicone Plastique mould is ready for action.

Christmas Bauble Cake

This pretty Christmas bauble mat from Katy Sue Designs can be used to create simple individual decorations or as a mat to create larger coverage.

Step 1 Dust the mat with a little cornflour and tip away the excess. Then dust a little edible gold dusting powder to one side in each mould.

Step 2 Fill all the baubles with modelling paste. Don't overfill them. The tops of the filled moulds should be level with the top of the mould.

Step 3 Add a dot of water on the top of each filled mould. Place a sheet of sugarpaste over the mat and roll over with a small rolling pin. Flip over and carefully peel the mat away from the paste.

Step 4 Cut out a circular disc then lift and place on to the cake.

Step 5 Pipe dots around the edge of the disc and pipe a few dots around the cake.



1 BASIC



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Bakers Unite to Fight

www.facebook.com/bakersunitetofight

We have all been waiting for a preview of the pieces for this amazing collaboration organised by Zoe Fox of Sweet Foxylicious. This is a collaboration of 30 artists from around the world who are each creating an endangered animal cake to help raise awareness of threatened species. Some species are so close to extinction and even extinct, so Zoe decided to use her animal sculpting skills to help the cause, celebrate WWF and the amazing work they do. If you would like to donate to this worthy cause go to support.wwf.org.uk

Bakers Unite to Fight have received fantastic sponsorship to help with the cause including

- The Cupcake Company – designers of the logo,
- Doric Cake Crafts – providers of supplies to the artists and Motion Five - designers, creators and fitters of the stand for Cake International.
- Motion Five Exhibition Stand Designers share the conservation beliefs and ethics of Bakers Unite to Fight. Zoe says the stand is definitely going to be something unmissable!

Until then, we have a special treat for you, a sneaky peak of some of the amazing pieces that will be gracing our eyes at Cake International at NEC in Birmingham in November.

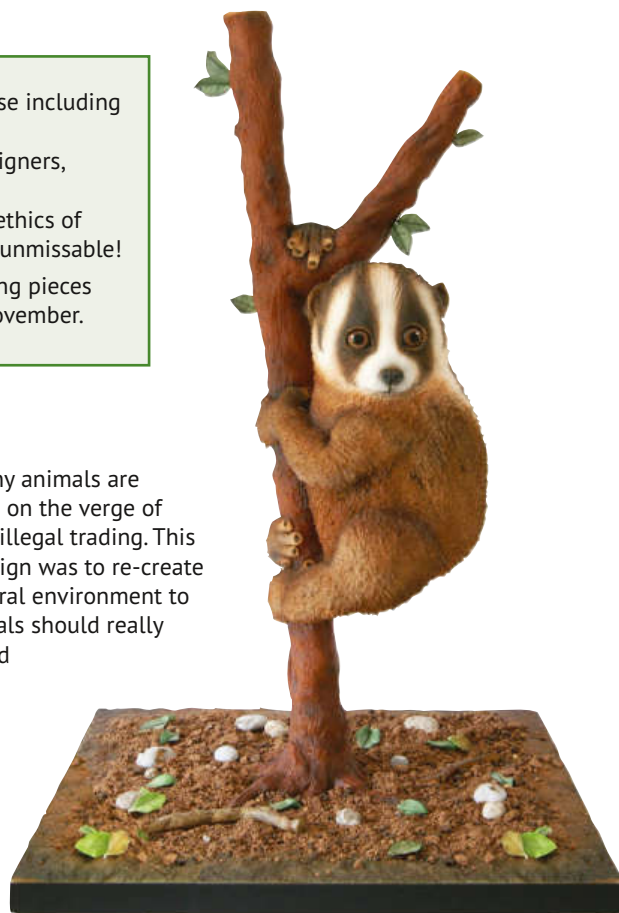
Veena

Chimpanzees have already disappeared from four African countries, and are nearing extinction in many others. Deforestation and commercial hunting for bush meat are taking a terrible toll on most populations.



Laura Loukaides

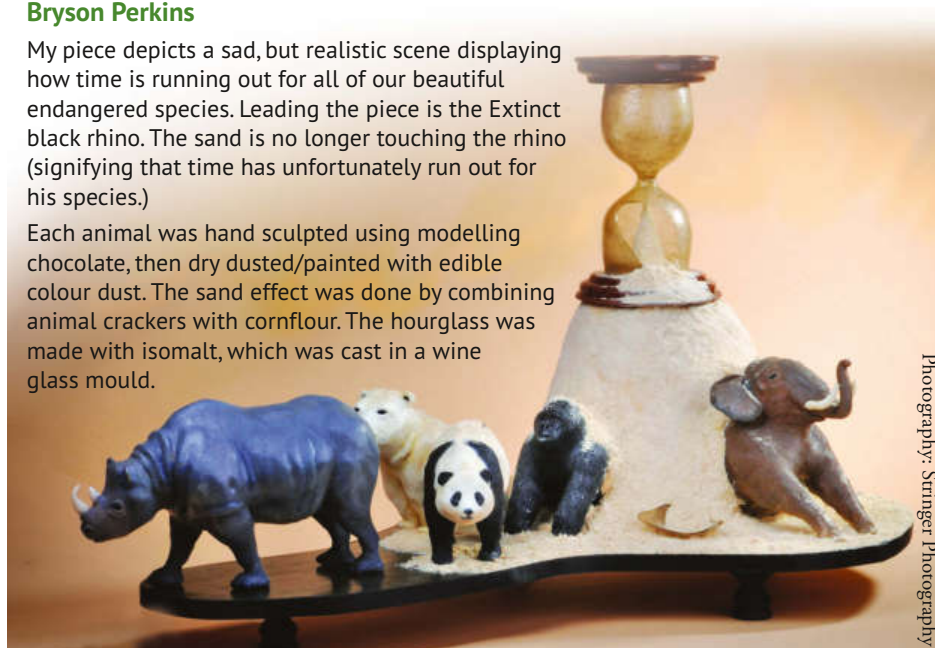
It's very sad to think that so many animals are becoming endangered and even on the verge of extinction due to poaching and illegal trading. This is why the main focus of my design was to re-create the slow loris in a free and natural environment to showcase the world these animals should really be living in, away from harm, and away from any danger which threatens their existence.



Bryson Perkins

My piece depicts a sad, but realistic scene displaying how time is running out for all of our beautiful endangered species. Leading the piece is the Extinct black rhino. The sand is no longer touching the rhino (signifying that time has unfortunately run out for his species.)

Each animal was hand sculpted using modelling chocolate, then dry dusted/painted with edible colour dust. The sand effect was done by combining animal crackers with cornflour. The hourglass was made with isomalt, which was cast in a wine glass mould.



Photography: Stringer Photography

Zoe Fox

Today, the last of Indonesia's tigers—now fewer than 400—are holding on to survival in the remaining patches of forests on the island of Sumatra. Accelerating deforestation and rampant poaching mean this noble creature could end up like its extinct Javan and Balinese relatives.

I chose this tiger for its sheer beauty. The movement and lines of its muscles is amazing. They are such fantastic creatures. They, along with so many species, need help and we are losing them at such an astonishing rate. I hope I have done this beautiful animal justice and have to say this has been the most emotional piece yet!



Photography: Ian Munro Photography

Hannah Edwards

Threatened due to deforestation, loss of habitat and by coming into contact with local farmers and hunters. The Jaguar's future is entirely in our hands. To let him disappear from his native homeland would be an indefensible crime.

This piece is 24in square, it shows a jaguar contemplating his own reflection in a forest stream. He is framed by a fallen branch overhung with cattleya labiata orchids which are native to the home of the jaguar.

The piece is sculpted in sugarpaste, airbrushed, dusted, hand painted with the addition of wafer flowers. The water effect is created using a home made gelatine based recipe.



Karen Keaney

The lesser chameleon is a species of lizard in the Chamaeleonidae family. It is endemic to Madagascar. It is threatened by habitat loss as a result of mining and logging.

I really wanted to make something that was rare but not that well known as this is a great opportunity to give it a spotlight so I chose The lesser chameleon, this is the female, she looks like she is covered in sprinkles, well, this one is! But in real life that's what she looks like, pretty amazing!



Tanya Ross

The Siamese crocodile is considered one of the world's most endangered reptiles. The Mekong River basin and wetlands in Cambodia appear to hold the only remaining wild populations, and even these are fragmented and depleted because of hunting, human disturbance, and habitat alteration.

Now I love handbags and shoes as much as anyone, but not at the expense of a life! That's why I chose the crocodile, my way of showing that no animal should pay the price for fashion. I want my children to be able to see these animals for real and not just learn about them as animals that once existed!





Jade Thomas

Orangutan numbers have reduced by approximately 50% in the last 60 years alone! This is due mainly to loss of habitat and poachers. Their diet consists mainly of fruit, soil, tree bark and small animals.

I based my design around the babies, I chose orangutans because of how they think and act, how they are similar to us in their mannerisms. They tend to stay with their mothers until they are 7-11 years old. I wanted to convey the sadness in the babies, showing the possible loss of their mum to poachers. They are huddled together under a leaf to protect them from the rain.

Orangutans are highly intelligent and know to how find shelter and protect themselves from the elements.

Vicky Turner

I chose to recreate the Galapagos penguin after seeing they were endangered, I've fed these penguins at the zoo, so it felt like an honour to do something to help their plight. I decided to do him standing on volcanic rock by the water side.

I was out of my comfort zone for this cake as I usually create very cartoon inspired designs, so I really wanted to challenge myself by making him as realistic as possible and also creating the whole thing from cake! I really enjoyed creating him, and have named him Benjamin Polo.



Calli Hopper

Iguanas grow up to 3'5' in length, they weigh approx. 25lb and live to between 50-60 years. Being cold blooded they gain warmth by basking on the volcanic rock of the Galapagos and in their volcanic tunnels at night. There are approximately 5,000-10,000 land iguanas in the world with the mass existing on Santiago Island of the Galapagos. They became extinct in Balta around 1954 due to soldiers shooting them for sport.

My iguana and volcanic rock are made from RKT, then covered in a mix of modelling chocolate and sugarpaste and airbrushed.



This collaboration has given us all the opportunity to raise our voices and create awareness of the injustice and terrible human behaviour towards animals.

I do hope that people will see the messages that each cake brings and in some way change their attitudes and help protect our animals in the future.

Women's Institute Centenary Celebrations



All good cooking begins in the home. That's why the WI has been so important to food in this country. It has established and maintained the highest of standards for home cooking

Matthew Fort – Award winning food critic.

May the Best Chef Win

The Women's Institute Centenary has been bought to our attention by BBC Two's Great British Menu as area chefs vie with each other to plate up perfection, fighting it out for the chance to cook at a glorious Centenary Banquet at London's historic Drapers Hall. The challenge is to produce 21st century dishes that honour home cooking and pay tribute to the generations of women who have helped make Britain the great culinary nation it is today.

The chefs' inspiration is from the women in their families - mothers, grandmothers and great grandmothers - and the pioneering women of the WI, to turn home-cooked classics into modern masterpieces.

WI History

The first WI meeting in the UK was held in Llanfairpwllgwyngyllgogerychwyrndrobwllllantysiliogogoch on Anglesey, Wales, on 16 September 1915. The organisation has grown into the largest women's voluntary organisation in the UK with over 212,000 members in 6,600 branches. It was formed to revitalise rural communities and encourage women to produce food for the nation during the First World War. A century later, the Institute is synonymous with British home cooking. The pioneering women of the WI have always been a force to be reckoned with – promoting equality for women, education and impeccable standards. In 2000, the WI Calendar Girls produced a nude calendar raising millions for charity and proving that the WI are anything but a stuffy organisation.



The special guest judges include:

Angela Baker	WI Calendar Girl
Felicity Cloake	Award-winning food writer
Mary Gwynn	Author of the WI Centenary cookbook
Radhika Bynon	Member of modern urban WI in Forest Gate
Helen Carey OBE	Former chair of the National Federation of Women's Institutes
Sabrina Ghayour	Award-winning food writer and self-taught chef
Kirsty Bowen	President of Seven Hills WI (Youngest WI President in the Country)
Rosemary Bishton MBE	Former home economics teacher and long-serving WI member

At the time of writing, the competition is about half way through so we can't give out the final results.

Prue Leith, one of the judges said: "Chefs in this country, and in fact the whole British restaurant scene, owe a great debt to the WI. They were the original home economists, teaching us how to grow fantastic produce and get the most from our ingredients. For a century, the women of the WI have been a pioneering force for change and for good in this country."

Cake for Our Queen

Reader Kelsie Hall tells us about the cake made for the Queen to cut at a garden party at Buckingham Palace in June 2015. A competition throughout the WI's was to provide a fruit cake recipe, then the winning recipe was made up and tasted by a panel of judges. It was



sponsored by WI Enterprises, Diageo, Whitworths and Dairy Crest. The recipe was devised by Julie Clarke from North Yorkshire West Federation and made up by Anne Harrison and Pat Tulip from the National Federation.

The Garden Party was hosted by The Duchess of Cornwall and a

member from every Institute was invited, plus guests from each Federation. This was a marvellous occasion where guests were served with a special 'Afternoon Tea' blend, iced coffee or soft drinks and a lovely, two bites big, assortment of sandwiches (with crusts off of course), savoury entrees and exquisite cakes, scones and pastries. The chocolate mousse cake, topped with a gold crown decorated chocolate button was brilliant! Anne, The Princess Royal was called upon to help her mother cut the WI's Centenary Celebration Cake, afterwards the Queen said how she loves fruit cake and it was a good, rich one - dense and difficult to cut. Each of the royal ladies and special guests were given cake to take home. Princess Anne appreciated that, she loves fruit cake and stated "We always cut these cakes and never get to try a bit or take one home! I am so glad I can now". The cake was cut into 5,000 portions and distributed to all the members that attended the AGM.

Colleague Involvement

A colleague remembers being Secretary to her local branch of the WI when they had an anniversary around 1978 for which she baked and decorated her very first rich fruit cake. It was baked using a wood fired Rayburn. She then attended the Royal Albert Hall for the AGM and sang Jerusalem along with everyone else and listened to talks from the American Ambassador and Welsh rugby legend Cliff Morgan who had everyone in stitches.

Red Carpet and Champagne



Tracey Mann

Celebrate success with this Oscar winning cake idea with its red carpet and chocolate champagne bottle! The pretty star effect is made with transfer sheets on to sugarpaste. The bottle can be made on its own for a gift in any type of chocolate and customised to suit any event by changing the label.

You will need

Consumables

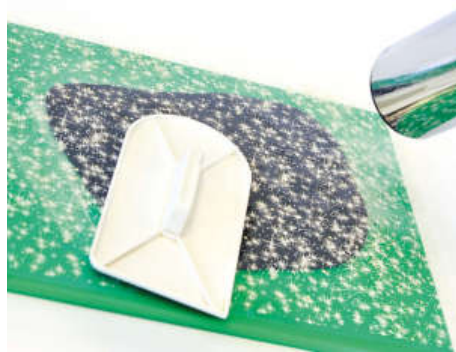
- champagne bottle mould (Tracey's Cakes)
- dark chocolate 350g (12oz)
- cakes 3 x 12.5cm (5in) measuring 4cm (1½in) deep
- square cake 20cm (8in) x 5cm (2in) deep
- square drum 25cm (10in)
- sugarpaste black 1kg (2lb 2oz)
- sugarpaste red 250g (9oz)
- transfer sheet Sparkle (Tracey's Cakes)
- dowels 4
- flower picks
- cocoa butter (Tracey's Cakes)
- vegetable oil
- dusting colours, gold, black
- glaze spray (PME)
- CMC
- paste food colour autumn leaf (Sugarflair)

Tools

- multi ribbon cutter (FMM)
- hairdryer
- paintbrushes



1 Cover the cakes with black sugarpaste, stack together with dowels and place on cake board. Roll out a strip of red sugarpaste using ribbon cutter set at 5cm, attach to the cake with sugar glue. Cover boards with red sugarpaste as shown.



2 Knead approx. 1tsp of CMC into 250g black paste. Roll out the sugarpaste to 3mm thick. Place the transfer sheet on to the paste and heat with a hairdryer for 3-5mins. Use plenty of icing sugar on the work surface to prevent paste sticking.



3 Peel back the sheet carefully to reveal the pattern, wait a minute for the paste to cool down, then cut two strips 3.5cm wide and attach to cake. Cut out stars from the paste, insert hooked wires dipped in sugar glue, leave to dry for an hour.



4 Temper dark chocolate in the microwave using a slow melt process, 10 seconds heat, 10 seconds stir, full power. Fill bottle mould to the top with chocolate. If a hollow bottle is required wait 2 mins. Pour out excess chocolate and place in the fridge for 20 mins.



5 Put cocoa butter in a paint palette with a few drops of vegetable oil and heat over a bowl of boiling water then mix with dusting colours. Create a plaque from autumn leaf coloured sugarpaste. Paint your message on to the bottle.



6 Add neck decoration from a strip of black paste and a circle of red paste. Attach the stars into the cake with flower picks, place the black ribbon on the edge of the cake board.



Clementine Shortbread



Ingredients

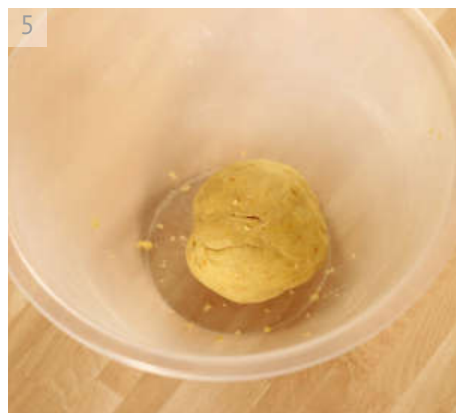
125g butter, softened
50g caster sugar
175g plain flour
Zest of 2 clementines
25g caster sugar
Zest of 1 clementine

Oven Temp 160°C (fan) /
180°C/Gas Mark 4

Makes 16

Method

- Cream together the butter and sugar until light and fluffy.
- Add the zest of 2 clementines and mix well.
- Sift in the plain flour and mix until the mixture resembles chunky breadcrumbs.
- Gather together in the bowl with your hands, kneading very lightly to form a ball of dough.
- Roll out the dough between 2 sheets of non-stick baking paper and chill the sheet in the fridge for 30 minutes.
- Prepare a baking tray greasing well or lining with non-stick baking paper. Preheat the oven to 160°C (fan)/180°C/Gas Mark 4.
- Mix together the 25g caster sugar and zest of 1 clementine in a small bowl and set to one side.
- Cut biscuits from the chilled dough using a round cutter and set on to the prepared baking tray.
- Bake in the oven for 10-12 minutes until very lightly golden around the edges. Sprinkle the biscuits straight away with the clementine sugar and allow to cool on the tray for 5 minutes before transferring to a wire rack to cool completely.
- Serve.



Christmas Treats

Pâtisserie



Ruth Clemens



Buche de Noel



Ingredients

Roulade

225g dark chocolate, chopped
240ml double cream
7 egg whites
2 tbsps caster sugar

Meringue Buttercream Filling

100g dark chocolate, chopped
75g caster sugar
3 egg yolks
175g butter, softened and diced

Chocolate Frosting

350g dark chocolate, chopped
110g butter
150ml double cream
Icing sugar to dust

Oven Temp

170°C (fan)/190°C/Gas Mark 5.

Makes 1 x Buche de Noel

Method

- Prepare the chocolate frosting. Gently melt together the dark chocolate and butter in a heatproof bowl over a pan of boiling water. Once melted take it from the heat and whisk in the double cream.
- Transfer the mixture to a clean bowl, cover and set aside to cool.
- Make up a ganache for use in the roulade mixture. Heat the 240ml double cream in a pan gently until just below boiling point. Remove from the heat and pour over the 225g chopped dark chocolate. Allow to stand for 2 minutes before stirring to create a smooth glossy ganache. Transfer to a large clean bowl and set to one side to allow to cool to room temperature.
- Preheat the oven to 170°C (fan)/190°C/Gas Mark 5.
- Prepare a roulade tin approx. 10 x 14in, lining with non-stick baking paper allowing a little overhang.
- Whisk together the egg whites and 2 tbsps caster sugar to create a stiff glossy meringue, taking care not to over whisk.
- Add $\frac{1}{3}$ rd of the meringue to the cooled ganache and mix well to loosen. Gently fold in the remaining meringue $\frac{1}{3}$ rd at a time taking care not to knock the air out of the mixture.
- Spoon the mixture into the prepared tray, spreading it gently into the corners and levelling.
- Bake in the oven for 20 minutes until springy to the touch.
- Grasp the overhanging baking paper and use to gently transfer the baked roulade, still in the paper to a wire rack and allow to cool fully.
- Make up the filling. Melt 100g of dark chocolate gently with 2 tbsps water and mix to combine.

- Place the egg yolks in a large bowl and whisk until pale and increased slightly in volume.
- In a small pan heat 75g caster sugar with 3 tbsps water to form a sugar syrup. Heat the sugar syrup to 117°C on a sugar thermometer. Remove from the heat and whilst continuously whisking the egg yolks slowly pour on the sugar syrup in a slow steady stream.
- Continue to whisk the egg yolk mixture until it has cooled to room temperature.
- Again whilst whisking continuously add the softened butter just 1 diced square at a time, allowing each to be whisked in before adding the next. Whisk until all the butter has been added.
- Finally add the melted chocolate/water and mix well to complete the filling.
- Lay out a large sheet of baking paper on the work surface and turn out the cooled roulade on to it, gently releasing the lining paper.
- Spread the surface with the chocolate meringue buttercream.
- Roll up the roulade from the long edge, using the baking paper to lift and help roll.
- Set the seam of the rolled roulade underneath.
- Trim both ends of the roulade neatly and cut an angled section from one end of the roll. Turn the section to sit jutting out of the side to create the Buche de Noel Shape.
- Set the cake on to a work board or spare cake card. Take the cooled prepared chocolate frosting and cover using a small palette knife.
- Place in the fridge to set.
- Transfer to a serving plate, dust with icing sugar and serve.



There may seem like a lot of steps and elements to a Buche de Noel but it is very much worth it! A delicious cake and a fantastic Christmas treat!

tip

Stollen Bites

Ingredients

300g strong white flour	40g currants
½ tsp salt	45g chopped mixed peel
2 tsp fast action yeast	60g chopped almonds
¼ tsp cinnamon	140g marzipan
¼ tsp ground cloves	Icing sugar to dust
30g caster sugar	

Oven Temp

180°C (fan)/200°C/
Gas Mark 6

Makes 36 bites

Method

- In a large bowl combine the strong white flour, salt, yeast, spices, caster sugar, lemon zest, milk, egg and butter to form a rough dough.
- Turn the dough out on the work surface and knead by hand for 10 minutes until smooth and elastic.
- Place in a lightly oiled bowl, cover with clingfilm or a clean tea towel and set aside to rise for 1½ hours or until doubled in size in warm draught free position.
- Turn out the dough on to the work surface and gently stretch out to form a rectangle.
- Scatter the sultanas, currants, mixed peel and chopped almonds over the top. Gather the dough back together into a bowl and knead to evenly disperse the fruits throughout the dough.
- Set the dough back into the bowl, cover and allow to rise again for a further hour.

- Take the dough and split into three equal portions. Stretch each portion out into a long thin rectangle approximately 7 cm x 30cm.
- Divide the marzipan into three and roll each into a long 30cm sausage. Lay the marzipan down the centre of each dough portion. Fold the dough over the marzipan and pinch together at the seams.
- Slice each log into 2.5cm slices and set on to a well greased baking tray. Set aside and allow to rise for 30 minutes. Preheat the oven to 180°C (fan) /200°C/Gas Mark 6.
- Bake the trays in the oven for 10-12 minutes until lightly golden. Transfer to a wire rack, dust with icing sugar and allow to cool.
- Serve.



Using Ribbons on Cakes and Cake Boards

Ribbons are great way to add a strong colour theme to a simple cake or to give your cakes a really professional looking finish. To avoid the danger of colour leaching from the ribbon to your cake, you should always use a ribbon that is suitable for food contact.

How much do I need?			
Round cakes		Square cakes	
Diameter of board / iced cake	Length of ribbon needed	Diameter of board / iced cake	Length of ribbon needed
15cm (6in)	48cm (19½in)	15cm (6in)	61cm (24½in)
17.5cm (7in)	56cm (22½in)	17.5cm (7in)	71cm (28½in)
20cm (8in)	64cm (25½in)	20cm (8in)	81cm (32½in)
23cm (9in)	73cm (23in)	23cm (9in)	93cm (36½in)
25.5cm (10in)	81cm (32in)	25.5cm (10in)	103cm (40½in)
28cm (11in)	89cm (35in)	28cm (11in)	113cm (44½in)
30.5cm (12in)	97cm (37½in)	30.5cm (12in)	123cm (48½in)
33cm (13in)	105cm (41½in)	33cm (13in)	133cm (52½in)
35.5cm (14in)	113cm (44½in)	35.5cm (14in)	143cm (56½in)
38cm (15in)	121cm (48in)	38cm (15in)	153cm (60½in)
40.5cm (16in)	128cm (51in)	40.5cm (16in)	163cm (64½in)
43cm (17in)	136cm (54in)	43cm (17in)	173cm (68½in)
45.5cm (18in)	144cm (57in)	45.5cm (18in)	183cm (72½in)
51cm (20in)	161cm (63½in)	51cm (20in)	203cm (80½in)

Fixing ribbon to your cake board



1 Most cakeboards are 13mm high, so after icing them it's best to use a 15mm wide ribbon. You could choose to use a 12mm ribbon on an un-iced cake board.



2 Cut the ribbon to the required length. This ribbon is not in direct contact with the cake fix it in place using small pieces of double-sided sticky tape at 9-15cm (3-5in) intervals around the board.



3 Always line up the top edge of the ribbon with the top of the board or icing.



4 Starting at the back of the board, wrap the ribbon around the board fixing it as you go. Overlap the final section of the ribbon and fix in place.

Fixing ribbon to your cake

1 Most ribbons are porous, so ideally you should only use them on cakes that have been iced with sugarpaste or other firm icings.

2 Cut the ribbon to the required length, using the tables above.



3 Apply a 1cm section of double-sided sticky tape to the reverse side of one end of the ribbon. Peel the paper from the other side of the sticky tape.



4 Standing behind the cake, loop the ribbon around the base of the tier you want it on and gently pull the ends towards each other until the loop fits snugly around the cake.



5 Place the un-taped end of the ribbon next to the cake. Stick the other end of the ribbon on top of it, taking care to ensure that the tape is only touching the ribbon.



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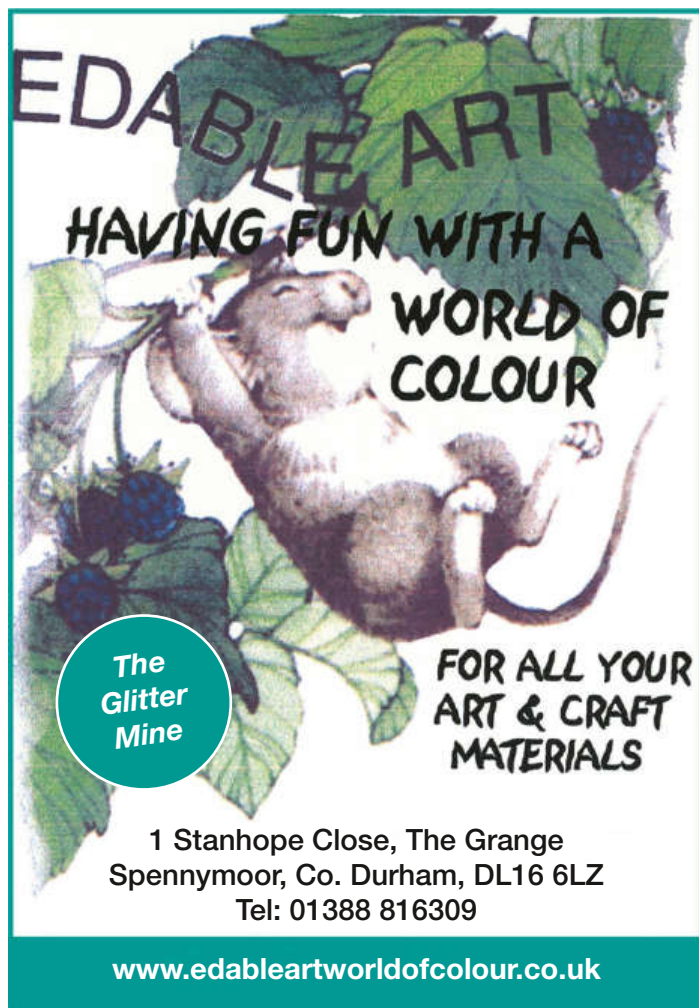
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